

# THE NATIONAL *Provisioner*

NOVEMBER 22, 1952

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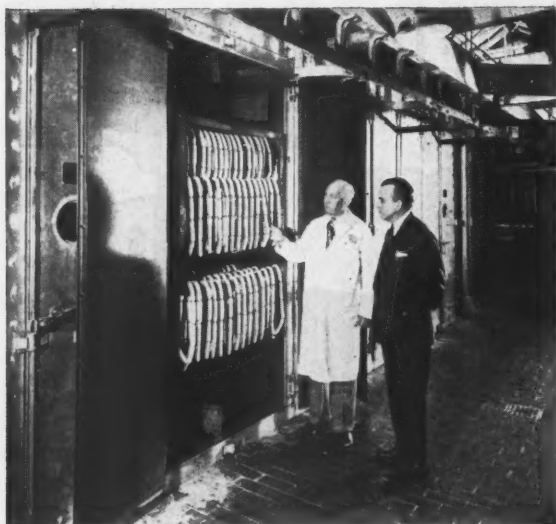
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# Provisioner

VOLUME 127 NOVEMBER 22, 1952 NUMBER 21

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HELEN P. MCGUIRE, Associate Editor  
GREGORY PIETRASZEK, Technical Editor  
C. B. HEINEMANN, JR., Washington Representative,  
740 Eleventh St., N.W.

## ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.  
Telephone: WHitehall 4-3380

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ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board  
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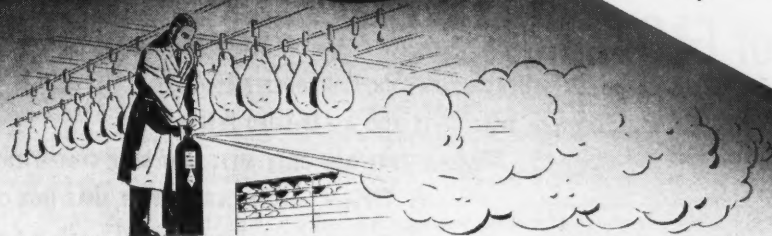
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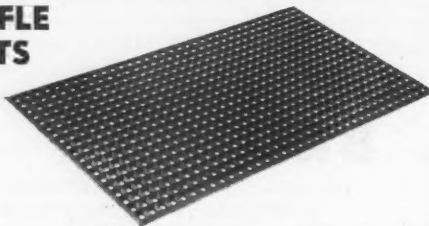
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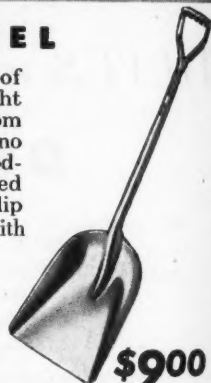
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### **Wholesale Pork Ceilings Will Be Suspended**

OPS director Tighe Woods told the Congressional Joint Defense Production Committee Wednesday that he has decided price controls on pork at wholesale should be suspended. He also said he is reviewing proposals which would suspend regulations requiring the registration of slaughtering and setting maximum purchase prices for cattle. It was expected that the pork order would be issued late this week.

Woods warned the committee that price rises would follow if the complete present price control program were ended. He conceded that a degree of price stability has been achieved in the nation but contended that the danger of fresh inflationary pressures prevails. He made a strong plea for extension of his local price boards.

Woods told the "Watchdog" committee that plans for rolling back beef prices (see page 11) have been delayed pending a staff report now being prepared on the beef situation.

### **New Congress Will Study Controls Problem**

The Senate banking committee plans to hold public hearings, beginning not later than next February 1, on the question of continuing price, wage and other economic controls. Senator Capehart, who will be chairman of the committee, has promised that all facts will be considered. He describes his personal position on controls as one of an "open mind." The Senator does not rule out a continuation of controls. He said that in dealing with the problem Congress will have to "face the facts as they are, not as we would like them to be." Capehart reported that Representative Wolcott, who will head the House banking committee next year, also favors a thorough investigation of the situation.

### **WSMPA Annual Meeting to Be February 11-13, 1953**

The annual meeting of Western States Meat Packers Association will be held Wednesday, Thursday and Friday, February 11, 12 and 13, rather than February 13 to 15 as previously announced. It will be at the Palace hotel, San Francisco.

Plans for the program, social events and ladies activities are already under way. This week WSMPPA reported that the 55 exhibit booths available to manufacturers of packinghouse equipment and supplies are almost completely sold out. The exhibition hall is located in the Gold Room and in Room A, both of which are near the assembly room where general sessions will take place. Attendance at this seventh annual meeting is expected to exceed 2,000.

### **AMI Opposes Changes in P & S Regulations**

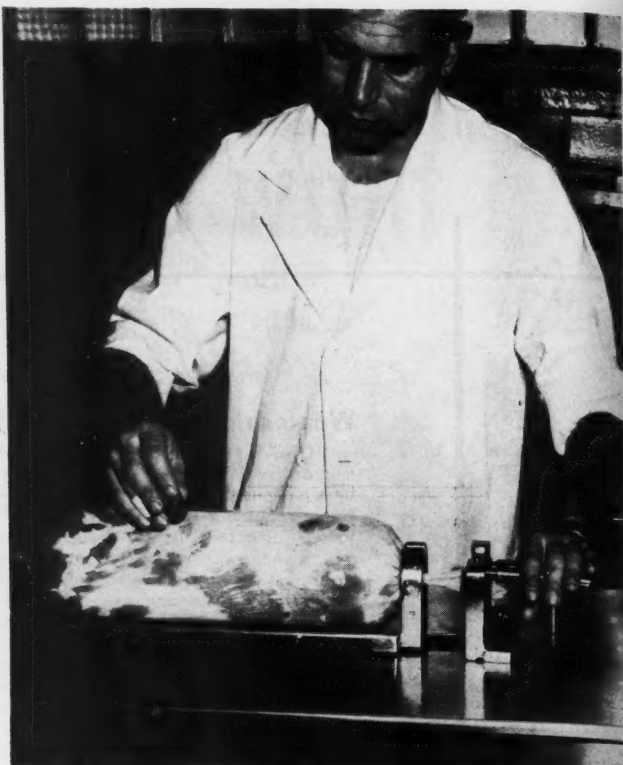
The American Meat Institute has filed a brief with the U. S. Department of Agriculture in connection with recent proposals of the Secretary of Agriculture for revising regulations under the Packers and Stockyards Act. The AMI registers opposition to three proposed changes: 1) The proposal which would require all regular salaried packer buyers on a posted market to register as dealers; 2) the proposal which would place certain restrictions on packers maintaining buyers at a posted stockyard, and 3) the proposal which would give the Secretary of Agriculture unlimited right of access to packers' records. The brief supplements the oral testimony presented by the Institute at the September 9 hearing in Chicago.

### **Swift, National Brotherhood Sign Contract**

Swift & Company and the National Brotherhood of Packinghouse Workers have signed a new master agreement providing for 4c per hour general wage increase. The contract also provides for time and a half for Saturday work with certain exceptions and various adjustments covering inter-plant rates, female rates and night rates. It is similar to contracts recently agreed to by Swift and the AFL union, Armour and Company and the CIO and Cudahy Packing Co. and the union.



Hard work by hand . . .



Nothing to it by machine

## Producing a Better Boneless Ham

*New machine takes the work and wrinkles out of compressing boneless meats in fibrous casings*

SEVERAL years ago, when the Girard Packing Co. of Philadelphia, in cooperation with The Visking Corporation of Chicago, developed a method of processing boneless hams in fibrous casings, a whole new processing technique was promoted to the industry (see THE NATIONAL PROVISIONER of March 11, 1950).

As the process permitted the merchandising of a greater percentage of boneless smoked hams as "center cuts," it won immediate acceptance in the industry. In a short time, the technique was extended to include split heavy hams, picnics, Canadian bacon, butts and cappicola.

However, as with all new methods, there were several points where refinement was needed. Basic among these was the need for more effective application of pressure in packing the boneless meat tightly into the fibrous casing. The casing very effectively retained the press-shaped circular form

of the meat around its girth because of its limited stretch and strength. The degree of roundness of the meat was fixed and constant.

However, stuffed product was compressed along its longitudinal axis by the "milking" technique prior to making the second tie. The "milking" technique consisted either of forcing the meat down by a thumb and finger action (see photo at left above), or grabbing the neck of the fibrous casing close to the meat and then with the other hand pressing down between the meat and the first hand. Obviously, this required a person of great strength, and the effectiveness of both of these methods fell off as the operators became fatigued.

Studies conducted at one plant showed that the "milking" operators performed well for the first 90 minutes in the morning, and the quality of their workmanship then fell off as the day progressed. In the afternoon, they

never matched the quality of their morning work. The looseness of the longitudinal axis of the stuffed product would result at times in a shriveled, wrinkled appearance in a dip in the meat, and more rarely in a jelly pocket. In operations where only a few hams were made, the problem was not great, but as production increased, this problem of worker fatigue became paramount.

The necessity of finding a method of packing boneless meat firmly into the fibrous casing was immediately recognized by the industry, and Irving Rabinowitz of Girard Packing Co. was among the first to tackle the problem. At this plant, Rabinowitz developed and perfected the Pressure-Pak machine now under lease by the Irving Machinery Co., Philadelphia, Pa. This machine mechanically compresses the boneless meats into the fibrous casing. Girard plant officials state that use of the machine has completely eliminated wrin-





Places cuff on casing . . .



Positions it on stuffing horn . . .

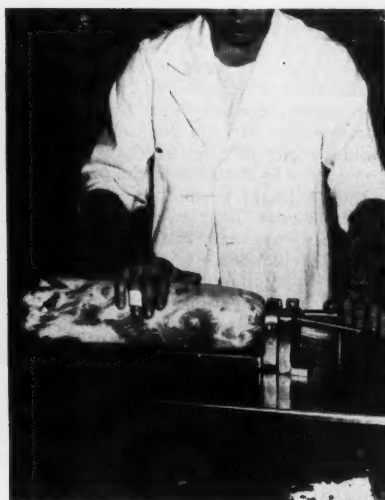


Releases meat quickly

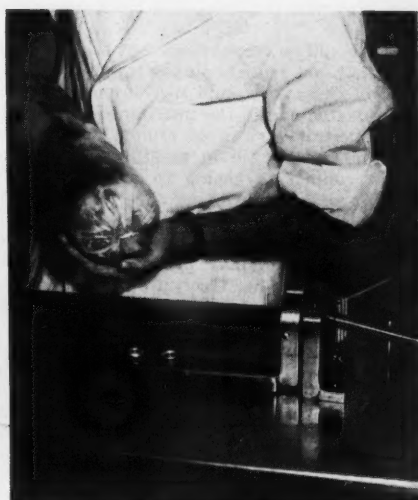
## Stuffing the Ham



Places ring on casing . . .



Controls Pressure-Pak unit . . .



Examines finished product

## Packing it Firmly

kles, dips and jelly pockets from the stuffed product. Most important, the quality and quantity of the work is not influenced by fatigue. The same high quality is maintained in the last piece as in the first—along with increased quantity.

Not only does the unit compress the meat on its longitudinal axis, but it also seals the fibrous casing at the exact point of maximum compactness. The unit corsets the meat in the fibrous casing at all points, and achieves the blocky center cut shape of the meat through its length. (See photograph on next page.)

The machine easily triples the quantity of work one operator can perform. It likewise eliminates the need for

physical power in the hands of the operator, and its operation is simple enough so that a woman can perform the pressure packing.

The steps in the use of the Pressure-Pak unit are simple. First, an operator takes the fibrous-cased, pre-shaped product and pleats the loose neck of the drilled and pre-stuck casing. Next, he slips a metal ring seal over the pleated end and slides it to a point where where the casing end is drawn against the meat. Then the Pressure-Pak operator places the boneless product on the movable carriage of the machine, slipping the metal seal in the crimping jaw orifice of the pressure ram and placing the loose neck of the casing in another set of locking jaws. By

means of a foot-activated lever, the pressure ram is air-activated and moves forward, compressing the meat in the drilled fibrous casing. The self-locking jaws hold the casing in position. The greater the pressure the ram imposes on the product, the tighter the grip of the jaws becomes. The meat is pushed into the casing uniformly to the set pressure of the ram. Visking recommends a maximum air pressure of 55 ppsi.

At this point, the operator quickly pricks the fibrous casing with a fine needle to free whatever moisture or air may be entrapped. Since both hands are free during the packing operation, he can perform the pricking simultaneously with the pressurizing. Although



Splitting ham along  
natural connective tissue . . .



Cutting strand of  
connective fat . . .



Shaping meat properly  
for best quality

## Recommended Splitting Technique

the fibrous casing is pre-stuck and drilled, and thus vented, the additional pricking aids in freeing the moisture or air.

It should be emphasized that the pre-sticking and drilled holes at the first tie end of the casing, and the looseness of the pleated end in the uncrimped metal seal, permit very rapid removal of air and materially aid in making a skin-tight contact of casing to meat. The additional hand pricking frees the air or moisture trapped in pockets at the outer surface by the very firmness of the pack which may prevent fluid or gas from traveling freely to any of the factory made vent holes.

When the pressure ram has completed its travel, the operator depresses the crimp control valve which activates the crimping jaws and closes the seal at the point of maximum compactness of the boneless product and at the point in closest contact with the meat itself.

The foot valve is then released, the carriage returns to its original position and the boneless product is removed for stockinnetting and hanging on trees.

Only fibrous casings can be used in the new packing technique as they alone have sufficient strength to withstand the gripping operation and the pressure. Girard officials state that breakage runs slightly under one per cent.

As was stated earlier, the Pressure-Pak machine permits much higher rates of production than hand packing. A line setup consisting of men and equipment as follows produced 366 hams per hour: Two Opie presses and four operators for shaping and stuffing the meat into fibrous casings, three operators to pleat and place metal seals on the stuffed casings, two Pressure-Pak machines with two operators, one inspector to cut off excess casings and examine ends for air or moisture pockets, one operator to place the packed product in stockinnettes and another to hang off the stockinnettes. The weight range of the hams handled was 11 to 14 lbs.—mostly on the heavier side. The Opie chamber

used was 4 $\frac{3}{4}$  in. in diameter, and the fibrous casing was No. 9 x 24 in., drilled and pre-stuck.

In the same plant with one Opie press and two press operators, two operators to place the metal seals on the pleated casings, two Pressure-Pak machines and operators, one inspector to inspect the product for air and moisture pockets and to cut off the excess casing, two operators to stockinnette the product and one to hang, production rates of 492 picnics per hour were attained. The picnics were in the 3- to 5-lb. range. The chamber size used was 3 $\frac{3}{4}$  in., and fibrous casing was No. 6 x 18 in., drilled and pre-stuck.

It was noted that optimum production requires a difference in relationship between the Opie press and the Pressure-Pak units. In hams, best balance was attained with three Opie presses and two Pressure-Pak units, while for picnics this relationship was reversed.

The best product temperature for immediate stuffing is 70° F. At this temperature, the meat is pliable, soft, and molds very well both in the stuffing machine and the Pressure-Pak unit. However, in the production run observed, the temperature range of the meats used ran from 48 to 65° F.

As an example of the uniformity to which meats are packed with the new machine, the circumference reading on 24 pieces of boneless ham in the same weight range and stuffed into the same size fibrous casing follows: 19 pieces, 13.00 to 13.13 in.; 2 pieces, 12.94 to 13.00 in., and 3 pieces, 13.13 to 13.25 in. Maximum spread was about  $\frac{1}{8}$  in. which would be very small for even closely graded weight ranges of boneless meats.

A second major refinement in the processing of the boneless smoked meats consists of the development of techniques for boning and stuffing. The cured ham in the selected weight range is boned as the first step in the operation. It is recommended that the ham be boned with the conventional chisel



Finished ham at right is result of following splitting technique shown above. Identical weight ham at left, stuffed in conventional manner, is shorter, chubbier product.

technique, as is usual in preparing boneless boiled hams. For boneless pressure packing, there is no need to stitch the ham. The freed shank is placed in the cavity caused by the removal of the bone. When molded in the press and subsequently pressure packed in a fibrous casing, the meat will be compressed sufficiently to eliminate any jelly pockets.

If it is desirable to use a large ham and reduce it to a very small diameter, long shape, Visking recommends splitting the ham in the "natural" technique. With the inside up, a finger is placed between the inside and outside at the shank end and the ham separated. Once separated, the meat is then held together at the butt end by only a piece of connective fat which is cut with a knife. The split ham is then shaped by lifting the inside and placing it over and around the shank. (See photographs at top of page.)

There are several apparent advantages  
(Continued on page 22)

## NIMPA Again Asks Decontrol of Meat

The National Independent Meat Packers Association this week filed with the Office of Price Stabilization a petition for the decontrol of prices on meat and meat products.

The following reasons for decontrol were given by NIMPA's general counsel, Wilbur La Roe, jr.: 1) The public is assured of abundant supplies of meat and meat products in the foreseeable future; 2) at present and for the foreseeable future meat and meat products will be available to the consuming public at prices well below established ceilings; 3) the suspension of price controls on meat and meat products will not have a cumulative or dangerous unstabilizing effect, and 4) the suspension of controls on meat at the present time will best serve the public interest and will remove injurious restrictions on the meat packing industry which are no longer necessary.

In support of its petition, NIMPA called attention to the fact that Congress has directed that price controls be terminated "as rapidly as possible" and "shall be suspended in the case of any material . . . where such factors as condition of supply, existence of below ceiling prices, historical volatility of price . . . will permit."

Specific examples of meat selling substantially below established ceilings were given and the petition explained why price controls have worked and will continue to work an irreparable injury to the meat industry.

## Beef Decontrol Appears More Likely, but OPS Still Threatens Rollback

Although OPS director Tighe E. Woods has turned down the proposal once, suspension of ceilings on all beef sales appears now to have a good chance of adoption within the next few weeks. Many key officials favor suspending all controls on beef cattle and fresh beef, on the grounds that cattle and wholesale beef cuts are selling below ceilings.

Woods rejected the earlier proposal calling for suspension of beef ceilings on the grounds that beef is such a symbol of price controls in the public mind. In the meantime, however, he has endorsed issuing a regulation suspending wholesale ceilings on pork, and lamb ceilings have been suspended. It is hoped by many in OPS that experience may show that those actions failed to produce any serious upheaval and will convince Woods that no serious repercussions would follow beef suspension.

Meantime, in a rather conflicting action, Woods gave his staff until November 24 to come up with an order rolling back beef ceilings. It is doubtful, however, if an order can be completed by that time.

OPS beef experts say they have as

## New Packages Suggested for Self-Service Selling

Several new meat packages developed for self-service sale were featured at the recent American Meat Institute convention by the film department of E. I. du Pont de Nemours & Co., Wilmington. Foremost amongst these was a platter style package of sliced bacon with a tear-tape. As with the modern cigarette or gum packages, a flick of the finger opens the printed cellophane overwrap and allows the housewife to slide out the bacon on its cardboard base.

A combination of sausage and bacon is packaged for a breakfast meat in a suggested unit for the small family. Holding six pork links and six slices of bacon, the folding tray package contains sufficient meat for two or three servings. The printed cellophane overwrap promotes the combination as a Sunday breakfast and reminds the shopper that the meat dish is really good to prepare at any time.

A package of baby frankfurts is suggested as a natural for the school season with its problem of quick preparation of a nutritious meal. With eight sausage in a 10-oz. overwrap package, the unit accents the appeal of frankfurts for youngsters. The printed overwrap carries the message "They're So Good Children Love 'Em." The back of the package carries suggestions for serving small frankfurts as appetizers.

A suggested 16-oz. package features four varieties of luncheon meat. The printed face carries product identification while the back furnishes recipe suggestions.

Slices of boneless ham wrapped in an adaption of the "Flex-Vac" package manufactured by the Standard Packaging Corp., Jersey City, were also displayed. Made of printed cellophane laminated to the outside of a polyethylene bag, this vacuum package aids in preserving freshness, flavor and color.



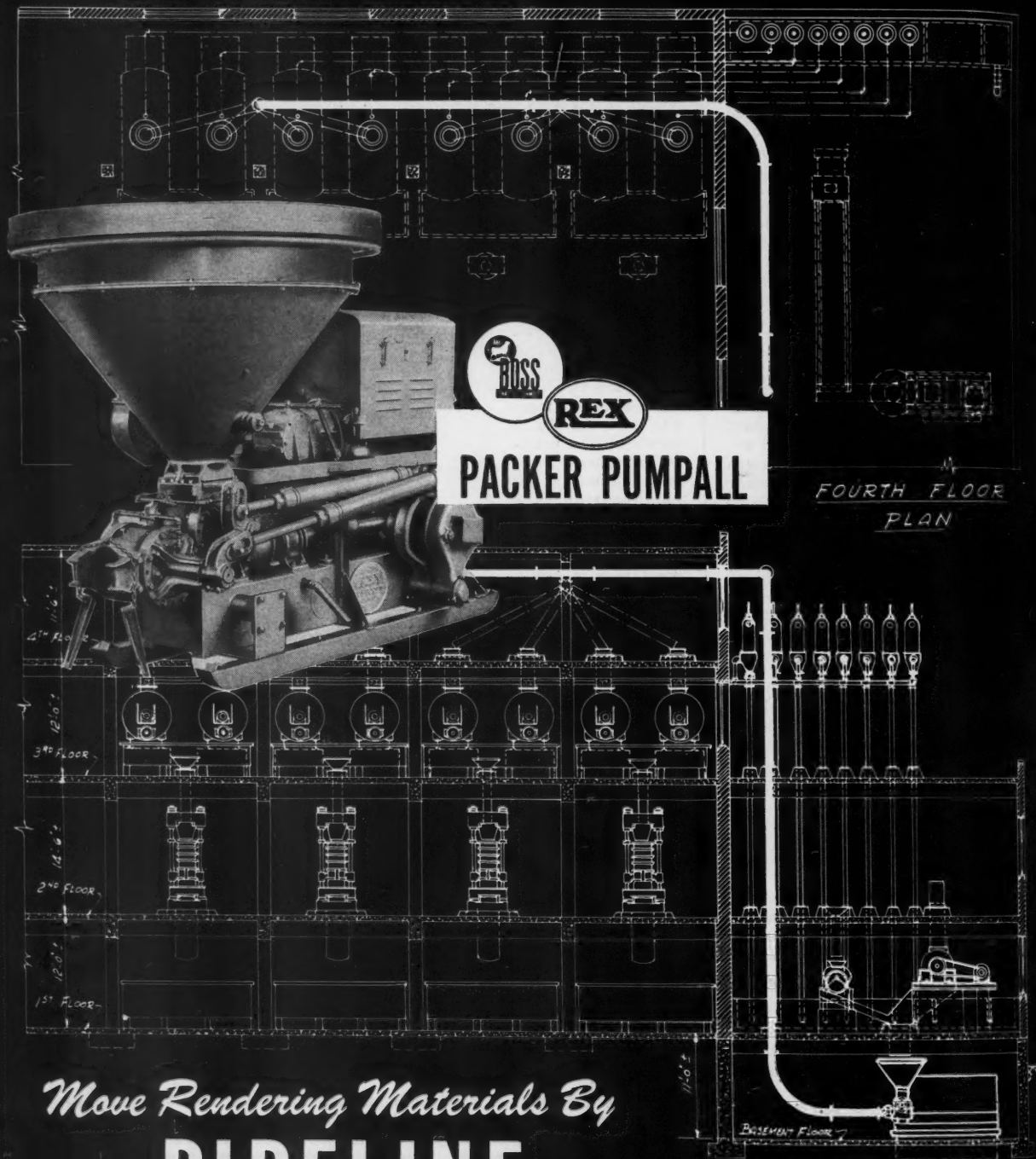
yet no actual data showing a spread in beef margins because the Budget Bureau has blocked a proposed survey. They also say that OPS attorneys' plans for margin controls on beef are not feasible. The plans call for suspension of packers' ceilings under CPR 24, and for issuance of a series of retail dollars and cents ceiling tables, one for each change in wholesale markets week by week. But experts cite the difficulty of determining the wholesale beef price and of several practical flaws in the new plan.

## Quick-Cure Salt for Home Use

The November issue of *Country Gentleman* describes a new and easy method for the "Quick Curing of Frozen Meats." The national farm magazine recommends commercially prepared quick-curing salt, calling it ideal for adding variety and new flavor.

"Prepared quick-curing salt is convenient to use for it contains salt and all other necessary ingredients, including monosodium glutamate, and is ready for use. Nothing has to be added or mixed," the magazine points out.





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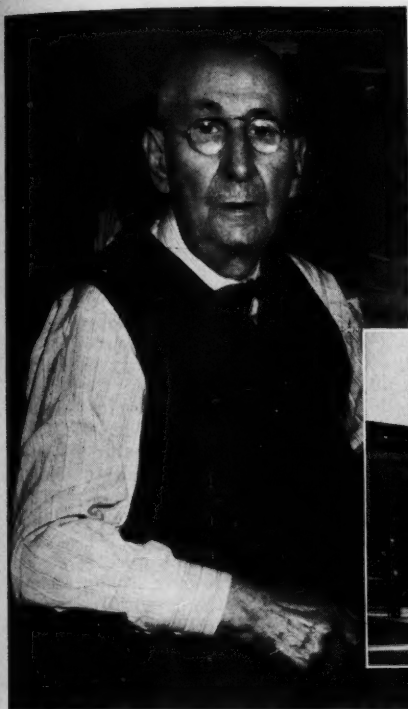
terials vertically or horizontally at a rate of 44,000 pounds per hour. Large 8" galvanized pipe takes chunks of maximum rendering size. Write now for complete information!

Plant layout drawing shows typical installation of Packer Pumpall in basement, with distribution lines to cookers on third floor. Such installations reduce handling, eliminate trucks, save floors and elevators.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

..... INQUIRIES .....  
from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.





## He Built It On Quality



The plant and its founder, C. R. Hildebrant

**I**N 1893 a young German immigrant, C. R. Hildebrant, took a big step. He opened his own retail sausage kitchen in Cleveland only eight years after arriving in the United States. Young Hildebrant had his own formula for success—if you do anything, do it to the best of your ability.

He never allowed expediency to determine policy. As the reputation of his products became known, the retail sausage kitchen grew. At first the plant processed product for its own chain of retail sausage stores. As the business continued to expand, Hildebrant elected to go into sausage manufacture in a larger way.

In 1929 he built the modern kitchen pictured on this page, Hildebrant Provision Co., and soon became one of Cleveland's largest food processors.

Today, C. R. Hildebrant is chairman

of the board of the firm which he founded. The old gentleman is by no means an inactive official, however. On the day when an NP writer visited his plant, he was busy checking sausage formulae and conferring with Frank Lindenthall, sausage foreman.

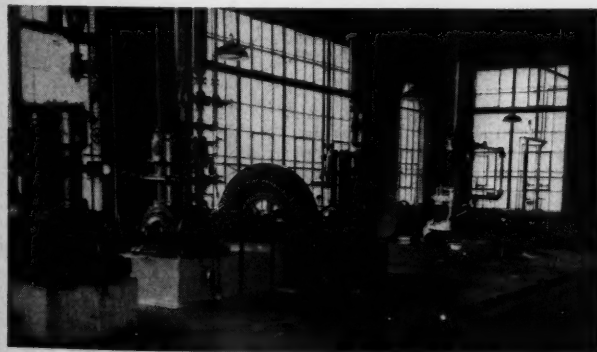
The elder Hildebrant was one of the original members of the American Meat Packers Association, the forerunner of the American Meat Institute. In his office is a framed membership certificate signed by James Agar, the association's second president.

While touring this 150,000-lb. per week sausage kitchen, the writer was impressed with the sturdiness of the plant, durability of equipment and the high degree of sanitation maintained. The best of materials went into the structure and its equipment. The plant was one of the first to use multi-story,

circulating smokehouses which still are in operation.

R. J. Hildebrant, son of the plant founder, heads the business as president. He started as a boy helping his father make deliveries and later developed his own route. He recalled the "good old days" when the bulk of the plant's sales were made among the then heavy sausage eaters in the German and Polish settlements of Cleveland. Hildebrant said when he made collections in those days the retailer would often walk with him to the door, expecting to be invited for a drink at the nearby saloon. Failure to buy the drink usually meant a disgruntled customer, Hildebrant said.

There are three other Hildebrant's in the business, all grandsons of C. R.'s brother Hugo, sr., who died in 1942. Joseph Hildebrant is general manager,



THE POWERHOUSE with its 175-hp. boilers, its refrigeration machines, its two compressors and its spacious, clean as a whistle interior.



THE EXECS—Art Hildebrant, superintendent; J. Hildebrant, general manager; F. Lindenthall, foreman, Hugo Hildebrandt, sec'y.



EIGHTY-EIGHT years of sales know-how: Christ Rentschler, sales manager with 42 years experience, Uncle Albert Hildebrant, veteran of 46 years with the sausage firm.

Hugo is secretary-treasurer, and Arthur is plant superintendent.

Other old timers such as Christ Rentschler, sales manager and a 42-year veteran with the firm, assist in directing an employe staff of about 150, many of whom are 30-year men.

When the main plant was built, a separate powerhouse and garage building was also erected. The power plant, one of the most modern in the industry, houses two 175-hp. boilers, refrigeration machines having a total capacity of 250 tons refrigeration and two large

air compressors. The garage handles the firm's fleet of some 30 trucks.

Judging from the success of the plant today, the elder Hildebrant's formula of doing every job to the best of his ability has paid off. This philosophy has been inculcated in the officials and employes and is evident in the high quality of product and loyalty of the workers.

### Changes in VE Regulations

Late last week several hog shipments from Chicago to Baltimore, although fully inspected and certified, were reported to have shown well developed vesicular exanthema lesions on arrival. They were slaughtered under the BAI's special processing rules. Shipments to Maryland from Chicago were temporarily suspended.

In the meantime several changes were announced in state embargoes. Washington was reported to have lifted its embargo on importation of fresh pork. Several changes were made in the Florida order, so that shipment of fresh boneless pork into the state is now permitted, provided the product is derived from hogs grown in a state no part of which has been under VE quarantine. As a further requirement, the hogs must be placed under state or federal supervision for five days prior to slaughter, but this does not have to be at a packing plant.

### Insulin Makers Report Temporary Oversupply of Pancreas Glands

One of the largest manufacturers of insulin, Eli Lilly and Co., Indianapolis, has announced that it must reduce its procurement of pancreas glands beginning January 1, 1953, to permit the sizeable overstocks of insulin to be reduced. The company plans to reduce its procurement during 1953 by approximately 20 per cent.

In announcing this to the industry, and particularly to its suppliers, Eli Lilly, gave a full explanation of the reason for this temporary oversupply of insulin.

In 1946 stocks of insulin were low and, after consulting with the U. S. Department of Public Health, an inventory goal was established by the Eli Lilly firm. Procurement plans were projected on the basis of then prevailing slaughter rates and upon the best available estimates of the future. It was expected that increasing insulin requirements would catch up with the increasing gland production.

The estimates of insulin requirements proved correct, but the ability of the meat industry to produce was underestimated, an Eli Lilly spokesman said. More slaughtering establishments saved pancreas glands and the gland production per animal has increased to levels which were believed impossible six

*If, like others, you're getting cost conscious, remember*

## BETTER CONTROL IN LIQUID HEATING IS PROFIT



Think of the amount of water you heat. Then have an engineer count up the dollars in fuel you waste whenever the temperature wanders. You, yourself, can figure the cost in product quality of sloppy control in:

**SCALDING** — a critical process in which you burn-in the hair if you let the temperature rise above 137°, and fail to soften its roots sufficiently below that temperature level.

**DEHAIRING** — even more critical because of the spray jet action.

**PROCESS WATER** — used in such enormous quantities that every useless degree means big money.

**WASHDOWN WATER** — the meat industry's hottest, 180°. It is used in liberal quantity every day, irrespective of the size of the kill.

**STERILIZING** — of viscera inspection pans, or in the venting of canned hams—another place to look for lower costs through better control. Or, considering liquids other than water

**DEPILATING** — with molten rosin at 250°. A fussy process if you're going to flesh the skin properly. And the temperature of molten paraffin is the regulator of coating thickness—and cost.

Partlow has solved the control riddle with thousands of liquid heating jobs—the simple way with rugged equipment, and with gas, oil, electricity and steam. Phone or write your Partlow man now, before you waste another dollar in terms of degrees.

*Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed—from the independent sausage kitchen to the giant packing plant.*

TEMPERATURE CONTROLS  
SAFETY GAS VALVES  
DIAL THERMOMETERS  
HUMIDITY CONTROLS

## THE PARTLOW CORPORATION

3 CAMPION ROAD

NEW HARTFORD, NEW YORK

years ago. In addition, manufacturing efficiency has improved. The result is the temporary oversupply of animal glands.

But not only has the domestic production far exceeded expectations, livestock production throughout the world has increased and, consequently, pancreas gland production. So, for the first time in ten or 12 years, a world oversupply of pancreas glands exists.

Although it is not possible to predict exactly when full procurement of pancreas glands can be resumed, Jack O'Keefe, animal products purchasing division, Eli Lilly and Co., told the PROVISIONER that his company expects to resume full purchase in the "reasonably near future" as insulin requirements increase. He stated that the company greatly appreciated the cooperation of the meat packing industry in supplying the pancreas glands.

The Armour Laboratories, another large manufacturer of insulin, issued the following statement this week:

"Our present sources of pancreas glands are adequate for all our requirements. We are continuing to purchase glands from packers with whom we have contracts, but we are not interested in any new sources of pancreas glands at this time.

"The postwar shortages in the world supply of insulin apparently have been overcome and stocks both of glands and finished products are now adequate to meet all demands."

Another large insulin maker, Sharp & Dohme, Philadelphia, informed the NP this week that it is still using pancreas glands covered by contract until September.

## Adopts Resolutions on VE, Price Controls

At its meeting this week the southern division, National Independent Meat Packers Association, adopted a strong resolution calling for the termination of price controls on meats. It was sent not only to the OPS administrator but also to the U. S. Secretary of Agriculture, to every member of Congress and to the secretaries of agriculture of each southern state.

The group also discussed the problem of vesicular exanthema, agreeing on the following points: 1) The chief cause of the disease is the feeding of raw garbage to hogs; 2) the problem is too big to be handled by the states alone; 3) All concerned should join in urging Congress to help; 4) Buyers of hogs must be more careful about the sources from which they purchase the animals, and 5) the feeding of raw garbage to hogs must be stopped and the shipment of such hogs in interstate commerce prohibited. A resolution containing these points was sent to all U. S. senators, to all congressmen from southern states, to the Secretary of Agriculture, the agricultural committees of both houses and to the chief veterinarian of each southern state.

## A STITCH

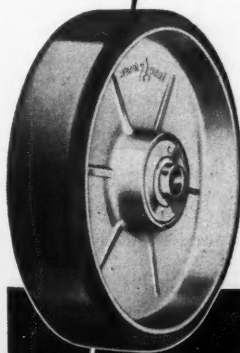


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Maintenance engineers who concentrate on Aerol equipment find that positive pressure sealed Aerol Seal wheels cut maintenance and repair bills to the bone . . . No problems with moisture getting into the hub to ruin important bearings . . . no breakdown problems due to lack of lubrication . . . Yes, Aerol's "lubricated for life" wheel stands up even under the most severe of pressure steam cleaning . . . Rolls on and on without adding a care to even the most harried of plant engineers.

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... complete and ready to use  
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Put extra-long keeping quality into your lard, edible fats and fatty products with easy-to-use, economical Fearn's Antioxidant. A single ounce protects 100 pounds of fat at a cost of *only 1/8 of a cent per pound* ... seals in the original goodness ... keeps lard fresh, usable, salable for a long, long time. And this protection against rancidity "carries over" into the end product in which your fat is used. Fearn's Antioxidant is simple to use ... it is stable, easily soluble, complete in liquid form ready to use ... requires only simple mixing into melted fats. Fearn's Antioxidant is sensibly priced, easily used, dependable. Let the Fearn man make a test run with you.

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You can depend on Fearn's Antioxidant, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. A coded Fearn Quality Control certificate is placed on its container as a sure guarantee of quality. Fearn's Antioxidant meets all requirements for use in Federally Inspected Establishments.



## PERSONALITIES and Events OF THE WEEK

►American Provision Co., Inc., Chicago, was incorporated last month as a general manufacturer of sausage. Production will be started by the first of December. The plant, located at 3833 S. Halsted st., formerly housed the Victory Provision Co. but has been closed for some time. Incorporators are Walter W. Lampert, president, who formerly was sales manager for Richter's Food Products, Chicago; Peter Keller, vice president, formerly sausage maker at the Real Packing Co., Chicago, and Edward A. Daunoras, secretary, formerly assistant sales manager of Richter's.

►Details of the proposed animal disease research laboratory at Pennsylvania State college were discussed at the recent meeting of the Pennsylvania Independent Meat Packers Association. Robert S. Philliber, Punxsutawney Beef & Provision Co., was re-elected president. The association is working with the Pennsylvania Livestock Industries Council in promoting the state's meat industry. Glenn R. Kean of the animal husbandry faculty and Max Dawdy, dairy faculty, accompanied the group on a tour of Penn State's livestock farms.

►As part of a plan for substantial expansion of its staff, The Armour Laboratories of Chicago has announced a large training school for sales representatives. E. A. Coons, formerly

division manager in New York, has been transferred to Chicago to take charge of the school. Robert J. Semple has succeeded Coons at New York.

►Swift & Company, St. Joseph, Mo., has been awarded the 1952 communications award of the Associated Industries of Missouri. The plaque is given for the best program among companies of 1,000 employees or more in the state of Missouri. Tom Teare of Swift's industrial relations department accepted the plaque.

►Rival Packing Co. has completed a new \$1,500,000 dog food canning plant in Chicago. The unit, claimed by the company to be the largest of its kind, can process more than 1,000,000 cans of dog food daily. The company has experienced rapid growth recently, according to A. W. Aldag, sales manager.

►John Morrell & Co., Ottumwa, Ia., has promoted Perry L. Martin and William O. Yingling. Martin was named a divisional superintendent with jurisdiction over a newly established division to be known as the shipping and loading division. Formerly he was assistant manager of the production engineering department. He has been succeeded in that position by Yingling, previously a time study trainee and a time study engineer for Morrell.

►Stark, Wetzel & Co., Indianapolis, entertained young athletes in the area recently at the Pony League achievement dinner in Huntington, Ind. Helping to make the affair a success were members of the S & W demonstrator staff, Tom Barker of the sales department and Harry Lewellyn of the advertising department.

►Directors of Albert Trostel Packing, Ltd., Lake Geneva, Wis., have elected John Strackbeing president of the firm. He had been vice president in charge of operations. Strackbeing joined the parent firm in Milwaukee in 1935. In 1946 he was named general manager of the new packing division.

►Joe Murray, sales engineer of the Linker Machine Co., Newark, N. J., will leave shortly on a two months business trip to Ireland, Belgium and Holland.

►The midwestern and southwestern divisions of the National Independent Meat Packers Association will hold meetings early in December. The midwestern group will meet at President Hotel, Kansas City, Mo., Friday, December 12, convening at 10 a.m. E. Y. Lingle, president, Seitz Packing Co., St. Joseph, divisional vice president,



STOPPING OFF at Chicago on their worldwide journey, Chrysos Daneel, architect, and D. J. R. Conradie, both from Bloemfontein, Union of South Africa, were photographed by the NP. The main purpose of their trip is to learn the latest developments within the meat packing industry. They visited Europe prior to coming to the United States and Canada and planned to visit Australia before returning home.

has arranged a panel discussion for the afternoon. It will cover these points: 1) What can we expect of boning cattle prices in the next six months? 2) What is the future of fat cattle prices for the next year? 3) Can we expect a reversal of hog prices for February and March of '53 as against those months of '52? 4) Can we expect cheaper hogs in the future as a result of increased efficiency in hog raising and feeding through use of synthetic milk and antibiotics? 5) What progress has been made in cattle feeding? Lingle is also setting up a federal-state industry group to discuss all phases of the vesicular exanthema problem. The program for the southwestern division meeting Friday, December 5, at the Baker hotel, Dallas, has not been announced. NIMPA's eastern, southern and central divisions held meetings this week.

►Edward E. Murray, 70, superintendent of the James Henry Packing Co., Seattle, died recently.

►Dr. Earl L. Butz, chief of the agricultural economics department, Purdue university, was the main speaker at a recent meeting of retail grocers and meat dealers. It was held in the recreation room of the plant of the Marhoefer Division, Kuhnner Packing Co., Anderson, Ind.

►Blue Ribbon Packing Co., Houston, Tex., is adding new coolers, freezers and smokehouses. Hans Pauly, president, and A. L. Funk, general manager, said the new facilities should



PACKAGES CONTAINING frankfurters, salami and other meats are given winners in a new audience-participation radio show sponsored by Friedman & Belack, Inc., Philadelphia. It is aired over Station WIP. The company's slogan of "Proven best by taste test" is being proven by its great advance in sales.

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"bring us up to date in creating the kind of packaging and quality that is needed by our public today."

►James H. Benson, 55, a salesman for the Bloomfield Packing Co., Pittsburgh, died recently.

►Dr. T. Childs, Toronto, Canada veterinarian, was elected president of the U. S. Livestock Sanitary Association at its recent annual meeting.

►Bids covering the financing, construction and temporary operation of a slaughterhouse in Tangier, Morocco, are invited until January 8, 1953, by the Department of Municipal Public Works of the International Administration of Tangier. The firm receiving the contract will be allowed to operate the slaughterhouse 25 years. Documents in French, consisting of technical details of construction and equipment, together with a memorandum on condition of land, climate and water and electricity available, are obtainable on loan from the Commercial Intelligence Division, U. S. Department of Commerce, Washington 25, D. C.

►Max Roth, 58, for 36 years a salesman for Swift & Company, died recently in Newark.

►Dr. W. A. Barnette, president, Greenwood Packing Plant, Greenwood, S. C., was reelected vice president of the southern division of NIMPA, a one-year term, and the following were elected NIMPA directors for three years: From Virginia, Lorenz Neuhoff; from Louisiana, A. J. Guillot, and from Florida, J. B. Hawkins.

►Neal Packing Co., Joplin, Mo., has remodeled its plant and increased capacity of all departments. William B. Neal has purchased the stock of the Neal Packing Co.

►Henry Clay Woods, 64, co-owner of the Log Cabin Meat Co., Oklahoma City, Okla., died recently.

►An explosion-studded fire caused damage estimated at \$100,000 to the plant of the Cudahy Packing Co., Portland, Ore. Plant manager Felix E. Pinkos said the loss estimate included about \$75,000 worth of fresh and canned meat, butter and eggs in the two-story brick building.

►John J. Casey, 77, retired head buyer for Armour and Company, Omaha, died recently. He had been with Armour 52 years, retiring in 1939.

►A regular feature of the Sunday edition of the *Denver Post*, called "Empire Profile," was devoted to F. E. Mollin recently. For the past 23 years Mollin has been executive secretary of the American National Cattlemen's Association. Today the association has 9,000 individual members and boasts of some 125 member organizations with a total membership of approximately 80,000. Mollin spends about 150 days a year on the road, boosting the association or "protecting the interests" of the industry. He has flown a total of some 270,000 miles for the ANCA. Mollin, whose

headquarters are in Denver, is also executive director of the National Livestock Tax Committee, on the board of the National Council of Private Motor Truck Owners, a member of the advisory committee of the National Highway Users conference and a past president of the U. S. Livestock Sanitary Association.

## Armour Is Building New Branch House in Connecticut

Construction of a modern food distribution center at Waterbury, Conn., has been started by Armour and Company. The new branch house will be located on Freight st. and the New Haven Railroad. It will be a one-story structure 200 x 150 ft.

The design permits economical warehousing and handling of product without use of elevators. Product to supply the house will be unloaded from refrigerated railroad cars or transport trucks at the rear of the building and will move through the coolers and processing facilities to the front of the building where it will be loaded into delivery trucks.

The operation makes it possible to keep meat under refrigeration at all times until delivered to the retail store. The refrigerated loading dock for delivery will have a capacity of five trucks. Unloading docks will accommodate five railroad cars and four transport trucks. The branch will also have a complete sausage kitchen. It was designed by Raymond Loewy Associates and Armour and Company engineers.

## Food Engineering Council Elects 1953 Officers

Curtis E. Maier, general manager of research for Continental Can Co., Chicago, has been named chairman of the Illinois Institute of Technology's food engineering council. Maier, who has been with Continental Can since 1937, succeeds Dr. Paul D. V. Manning, vice president in charge of research for International Minerals and Chemicals Corp.

The council held its third biennial meeting recently. Its main function is to advise on the IIT curriculum in food engineering, the only one of its kind in the Midwest. John T. Knowles, vice president of Libby, McNeill & Libby, Chicago, said at the meeting that increased use of mass production methods in the food processing industry has pointed up the great demand for food engineers. Dr. Berton S. Clark, scientific director for American Can Co., Chicago, recommended that special efforts be initiated to advise executives of the potential pool of food engineers being provided by Illinois Tech. F. W. Specht, president and chairman for Armour and Company and a guest at the meeting, said that business leaders are becoming more appreciative of the need for funds for training and research because of daily advances in this field.



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## By-Product Animal Fats

# AMIF Study Points to New Uses For Grease, Tallow in Feeds

THE American Meat Institute Foundation has issued a report of its tests on increasing the amounts of grease and tallow in dog and poultry feeds. Information in this publication, Bulletin No. 15 entitled "Use of Inedible Fats in Dry Dog Foods and Poultry Rations," should be of great interest to producers of by-product animal feeds and makers of dry dog meals and mixed poultry feeds.

The studies were conducted at the AMIF laboratory in Chicago under contract with the U. S. Department of Agriculture as authorized by the Research and Marketing Act of 1946. Preliminary results had been discussed in the Foundation's annual report and at the American Meat Institute's annual meeting, but this is the first complete report of the work.

This research represents an investigation of the practicality of the use of inedible animal fats to increase the dietary fat content of dry dog food and mixed poultry feeds. The work included feeding tests with Cocker Spaniel pups and New Hampshire and White Rock chicks, as well as a study to determine

the value of antioxidants in stabilizing the fats and Vitamin A in the feeds. The studies were carried out by Dr. B. S. Schweigert and A. J. Siedler of the division of biochemistry and nutrition and Dr. L. R. Dugan and J. F. Neumer of the organic chemistry division, AMIF.

Data accumulated during these studies indicate sufficient promise to warrant careful consideration by feed manufacturers of the economic and operational practicality of adding from 2 to 8 per cent of the by-product fats to commercial dog and poultry rations, the Foundation report stated. Customary ingredients of standard commercial and practical rations normally would provide a fat content of about 5 per cent. The addition of from 2 to 8 per cent of by-product fat thus would increase the fat content of the feeds to a total of from 7 to 13 per cent.

Results of the Foundation's studies indicate certain worthwhile nutritional and other advantages in the fat-augmented feeds and, in addition, possible economic advantages in the production of such products. Fat rancidity here-

tofore has been regarded as an obstacle to increasing the fat content of dry dog and poultry feeds, but the Foundation's investigations in these connections show that rancidity can be controlled satisfactorily through use of an antioxidant, such as butylated hydroxyanisole.

The data provided by the Foundation's research provide a scientific basis for commercial experimentation in the production of fat-augmented feeds and for field scale feeding tests with broilers. As noted in Bulletin No. 15, practical poultry feeding tests are recommended.

If the potentials of these proposed new uses for by-product tallow and greases are realized on a commercial scale, the production volume of dry dog food and broiler feeds is such that an increase of only 4 per cent in the fat content in such feeds would require the addition of some 140,000 tons of animal fats.

Additional copies of Foundation Bulletin No. 15 will be provided on request to Dr. H. R. Kraybill, the Foundation's director of research and education. Reprints of detailed technical articles scheduled to appear in *Journal of Nutrition* and *Poultry Science* are not yet available.

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list price less motor

For 1½ HP 3 phase motor add \$70  
For 1½ HP 1 phase motor add \$90  
Jack-a-Lift casters optional

**\$495**

**Designed to Fit YOUR NEEDS**

The new Littel Standard. All steel, with 48 removable steel scrapers on ¼" coil springs. For operators averaging less than 100 hogs per week. Heavy Duty Littel, for more than 100 hogs per week — 3 phase, \$750 — 1 phase, \$785.... Splitting Saw. High production, well-balanced. 1 HP splash-proof motor, safety trigger-switch.... Write for complete information.

Splitting Saw with 1 phase motor **\$395**

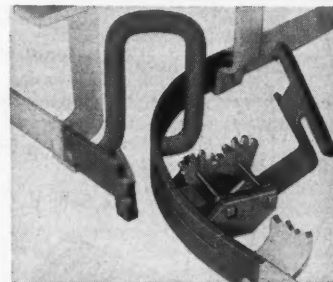


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## WSMPA and NIMPA Refute Tighe Woods' Statements

Western States Meat Packers Association this week declared statements made in Minneapolis recently by OPS Director Tighe Woods are unfounded. Woods had charged that meat retailers and packers are receiving exorbitant margins and holding up the price of meat.

In answer to these charges, E. F. Forbes, president and general manager of WSMPA, sent a telegram to Senator Homer E. Capehart, Senator Burnett R. Maybank and to other members of the joint committee on defense production. The message declared that: "His (Woods) unfounded charges of exorbitant margins were politically inspired to stir up resentment in the minds of consumers and lead them to believe price controls are necessary and that competitive laws of demand and supply can no longer be depended upon to keep production and prices in proper balance. . . . The efforts of the meat industry to establish favorable public relations by bringing meat to consumers at the lowest possible cost are seriously jeopardized by Woods' reckless charges of excessive profits," Forbes continued. "Beef at wholesale is selling at prices ranging to 35 per cent below ceilings and retail prices are in almost every instance well below ceilings. OPS has already suspended ceilings on lamb and mutton and there is no reasonable excuse for continuing price controls on pork, beef and veal. USDA has officially predicted beef prices will drop again next year because of heavier marketings of cattle."

On Wednesday, National Independent Meat Packers Association released a letter to Woods in which it asked that he publicly withdraw the unfair statements he was reported to have made at Minneapolis. The letter stated in part:

"During the past year the average price of steers has dropped about 14 per cent and wholesale beef prices are down 14 per cent. Hog prices are down 11 per cent but wholesale pork prices are down 18 per cent. Why did you not give the public these facts?

"In recent months we have laid before you figures showing the very poor earnings of the meat packing industry since OPS was set up. These figures were submitted under oath. Why did you not refer to them?

"You were very unfair to small packers in your published remarks about profits from by-products. The principal by-products of the small packing plants are hides, tallow, lard and grease, all of which have been at distress levels. Why did you give the public the opposite impression?

"Your own accountants have no figures to support your statements. We cannot believe that your own staff agrees with you. The unanswerable fact is that the earnings of the meat packing industry have been considerably less than the standard recognized as fair by your own organization."

GIVE YOUR CUSTOMERS

## PORK SAUSAGE

AS THEY LIKE IT!

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The Founder of  
H. J. Mayer & Sons Co., Inc.

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

### MAYER'S Special

#### Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓



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## Boneless Ham Packing

(Continued from page 10)

tages to this technique. First, the separation is made along the natural connective tissue between the "inside" and "outside" muscles. No meat muscle at all is cut. Second, the ham so formed will average out the good and poor parts of the ham. It places the more tender inside by the tougher shank. The end of the ham so formed will have about  $\frac{1}{2}$  shank and  $\frac{1}{2}$  inside cut.

Third, the technique lowers the circumference of the ham and extends its length. This has many advantages. In molding, the meat will press better as it has less bulkiness and fills the chamber of the press more completely. Since the hams of a given weight range take a specified mold size and specified fibrous casing size, the smaller their circumference, the easier it is to press the meat down to the size of the mold and the easier it is to stuff the casing. The meat will be pressed into shape rather than crushed. The longer product will lower the smokehouse time by at least half an hour. This, in turn, will also lessen shrink and chances of wrinkling. Finally, the appearance of the product is better and it will slice out more slices to the pound. See photo on page 10 showing two hams of identical weight—one stuffed out without splitting, and the other with natural splitting.)

The boneless meats for proper appearance must be formed in the proper sized mold, and then stuffed into the correct fibrous casing. In other words, the size of the ham, the chamber of the press and the casing must be matched.

Figure 1 shows the correct Opie chamber sizes and Visking fibrous cas-

a separate stuffer for stuffing Canadian bacon.

Experience has shown that the fibrous casings should be pre-soaked for at least half an hour in hot water of 150° F. or higher.

In stuffing, a cuff of at least two inches should be made on the casing before it is placed on the horn. The cuff, which is but the lapping of the casing back onto itself, will assure stuffing the boneless meat firmly into the end of the first tie. The first tie can be either metal or twine.

Once stuffed and pressure packed, the product should be placed in stockinettes for processing. If hung by a hanger on the casing, undesirable "necking" or separation of the casing from the end of the boneless meat will result. The stockinettes eliminate this and also absorb the drip, resulting in cleaner finished appearance.

Due to smaller diameters, the pressure packed product will permit a more rapid attainment of the desired internal temperature, although the exact rate of smokehouse heating must be determined with care. Due to the uniformity of diameter, all pieces in the smokehouse should attain the same inside temperature at the same time. Again a word of caution is offered by Visking, as too high an initial heat can cause excess shrinkage.

Once smoked, the product is allowed to stand at room temperature for two hours and then showered, cooled and placed in a holding cooler. The temperature of this cooler should not be below 45° F., if excess shrinkage and loss of color are to be eliminated.

The practicality of pressure packing meats can be judged by the sales experience of Girard, whose total smoked boneless business increased by 500 per cent since the original technique was developed for the ham. There is eye appeal in the pressure packed meats in the fibrous casing that sells.

Equipment credits: Pressure-Pak machine, Irving Machinery Co., Inc., Philadelphia; fibrous casings, The Visking Corp., Chicago; Opie press, Sheet Metal Engineering Co., Chicago; Du-All press, United Butchers' Supply, Toledo, and Christie Machine Works, Inc., San Francisco.

## Federal Reserve Bank Says Consumer Sets Prices

Neither meat men, grocers, farmers, or any other individual group is capable of governing or dictating the price of food, the Federal Reserve Bank of Cleveland declared in its monthly, *Business Trends*. "Even governmental attempts to control food prices by threat of fine and imprisonment have been successful only within the general framework set forth by the available supplies and the wants and means of the food buying public," the bank added.

"Food prices go no higher than the consumer is willing to pay.

"Such unsuspected items as high grade steel for farm machinery, rubber tires for delivery trucks, and shelving material for grocery stores actually appear in the family grocery list. These are all incorporated into the final consumer price for food along with many other products which are completely void of nutritional value. In total, however, these inedible goods account for most of the grocery dollar.

"The food industry operates in a brisk competitive atmosphere at every level, thus providing the consumer with protection from price gouging. Except for some short-run inequalities, most claims to the contrary seem to break down under objective examination. Congressional investigations have been devoted to this study many times in past decades. Their conclusions usually indicate a need for reduced costs through greater efficiency rather than smaller margins," the Federal Reserve Bank concluded.

## Flashes on Suppliers

KOCH SUPPLIES: This Kansas City, Mo., firm has announced a co-operative arrangement that will make it possible for British meat processors to use Koch smokehouse equipment. Regulations of the British government have made it difficult to export American smokehouses to England. Most British operators use equipment made in their country. One of the most popular lines is that of the Dowson & Mason Gas Plant Co., Manchester. This firm has negotiated a license with Koch Supplies, and will manufacture the Koch Smoke-Tender units, Koch Smoke Chests, and Koch smokehouses in England, with production scheduled to start in January or February. Production of the smokehouses and accessories in England will make it possible for operators in European countries to buy Koch equipment without using American dollars, of which there is a serious shortage throughout most of the continent.

CHASE BAG CO.: R. N. Connors, general sales manager of this Chicago firm, has announced the appointment of Edson E. Foster as advertising and sales promotion manager. Foster was formerly with the Illinois Bell Telephone Co., the United States Navy and the Kemper Insurance Co.

FIGURE 1

Horn Diameter	Casing Size	Ham Weight Lbs.
3½"	#7x20" Fibrous	6-8
4½"	#8x22" "	8-10
4¾"	#9x24" "	10-12
5½"	#10x24" "	12-14
5¾"	#11x24" "	14-16

FIGURE 2

Product Size (Boned Weights)	Casing Size
Canadian Bacon	
4-6 lbs.	#4x30—36 Fibrous
6-8 lbs.	#5x30—36 Fibrous
8-10 lbs.	#6x30—36 Fibrous
Boneless Picnics	
3¼-4¼ lbs.	#6x18 Fibrous
4¼-4¾ lbs.	#6x20 Fibrous

ing for various boned and fattened ham weights. Figure 2 gives weights and casing sizes for other boneless products. The Opie press, made by Sheet Metal Engineering Co., Chicago, has the complete range of the specified chamber diameters. The various molds and horns can be changed to the basic press unit in a matter of a minute. The Du-All press, distributed by United Butchers' Supply, Toledo, Ohio, has adaptors and

## Local Price Boards

Price Stabilizer Tighe E. Woods ordered a slowdown in establishing local price boards until after he consults with more advisers. He instructed regional OPS directors to set up no more than the three "pilot" boards already scheduled, until further orders. The first three, which are being established this month, are in Sacramento, St. Paul and Providence.

## State Legalizes Oleo

An initiated act "to legalize the manufacture, transportation, possession, sale, use and serving of yellow oleomargarine" was approved by Washington state voters.



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# Production Of Meat Gains 5 Per Cent; Week's Volume Largest Since January

**P**RODUCTION of meat under federal inspection for the week ended November 15 was estimated at 373,000,000 lbs., according to the U. S. Department of Agriculture. This was an increase of 5 per cent over the 357,

represented only a 1,000-head gain over the week before, but amounted to considerably more than the 267,000 for the same week, last year. As beef, the week's kill yielded 155,300,000 lbs. against 153,900,000 lbs. the preceding

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 15, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
No. 15, 1952	292	155.3	136	17.1	1,411	189.2	267	11.7	373	373
Nov. 8, 1952	291	153.9	121	15.5	1,316	174.8	283	12.5	357	357
Nov. 17, 1951	267	138.5	112	13.9	1,403	182.4	192	8.8	344	344

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Nov. 15, 1952	985	532	235	126	237	134	94	44	13.3	44.4
Nov. 8, 1952	980	529	240	128	235	133	94	44	13.4	41.6
Nov. 17, 1951	984	510	229	124	234	130	99	46	13.5	45.5

000,000 lbs. estimated for the previous week and 9 per cent more than the 344,000,000 lbs. reported for the corresponding period of last year.

Increased slaughter of all species resulted in the largest weekly meat output since January. Most of the increase came about as the result of the biggest hog slaughter since March which ranked larger than the same week a year ago. Calf slaughter rose also, but the slaughter of sheep and lambs fell below the previous week.

Slaughter of 292,000 head of cattle

week, indicating heavier carcass weights of animals killed. A year ago this output amounted to 138,500,000 lbs.

Calf slaughter numbered 136,000 head, or 15,000 more than the week before, and stood far above the 112,000 killed for commercial use a year ago. Veal production advanced to 17,100,000 lbs. from 15,500,000 lbs. the previous week and 13,900,000 lbs. last year.

This was one of the few weeks in recent months that slaughter of hogs was bigger than either the week previously and a year ago. The estimated

## HOG CUTTING MARGINS REDUCED FOR ALL WEIGHTS

(Chicago costs and credits, first two days of week)

Lower average live costs, coupled with price declines on some popular pork cuts helped bring about sharply reduced hog values the past week. Plus margins, however, were retained by all three classes, the light-weights showing to the best advantage.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	Per cwt. alive	Per cwt. fln. yield		Pct. live wt.	Price lb.	Per cwt. alive	Per cwt. fln. yield		Pct. live wt.	Price lb.	Per cwt. alive	Per cwt. fln. yield	
Skinned hams	12.6	46.3	\$ 5.83	\$ 8.38	12.6	44.7	\$ 5.63	\$ 7.91		12.9	44.2	\$ 5.70	\$ 8.00	
Picnics	5.6	27.0	1.51	2.18	5.5	25.3	1.39	1.94		5.3	25.0	1.33	1.84	
Boston butts	4.2	32.5	1.37	2.04	4.1	32.3	1.32	1.87		4.1	32.3	1.32	1.84	
Loins (blade in)	10.1	37.0	3.74	5.40	9.8	37.0	3.63	5.14		9.6	38.5	3.70	5.16	
Lean cuts			\$12.45	\$18.00			\$11.97	\$16.80				\$12.05	\$16.84	
Bellies, S. P.	11.0	27.2	\$ 2.99	\$ 4.30	9.5	26.0	\$ 2.47	\$ 3.51		3.9	23.2	\$ 1.90	\$ 1.27	
Bellies, D. S.					2.1	29.5	.43	.60		8.6	20.5	1.76	2.46	
Fat backs					3.2	7.0	.22	.32		4.6	9.0	.41	.57	
Plates and jowls	2.9	12.5	.36	.53	3.0	12.5	.38	.55		3.4	12.5	.43	.60	
Raw leaf	2.3	9.0	.21	.29	2.2	9.0	.20	.28		2.2	9.0	.20	.28	
P.S. lard, rend. wt.	13.9	8.0	1.11	1.57	12.3	8.0	.98	1.36		10.4	8.0	.83	1.16	
Fat cuts and lard			\$ 4.67	\$ 6.69			\$ 4.68	\$ 6.62				\$ 4.53	\$ 6.34	
Spareribs	1.6	32.2	.51	.73	1.6	27.0	.43	.62		1.6	21.2	.34	.47	
Regular trimmings	3.3	22.2	.73	1.03	3.1	22.2	.69	.93		2.9	22.2	.64	.91	
Feet, tails, etc.	2.0	7.7	.16	.23	2.0	7.7	.16	.23		2.0	7.7	.16	.23	
Offal & misc.			.55	.80			.55	.79				.55	.78	
<b>TOTAL YIELD &amp; VALUE</b>	<b>69.5</b>		<b>\$19.07</b>	<b>\$27.48</b>	<b>71.0</b>		<b>\$18.48</b>	<b>\$26.05</b>		<b>71.5</b>		<b>\$18.27</b>	<b>\$25.57</b>	
Cost of hogs			Per cwt. alive				Per cwt. alive					Per cwt. alive		
Condemnation loss			\$17.07				\$16.98					\$16.81		
Handling and overhead			.10				.10					.10		
			1.20				1.00					.96		
<b>TOTAL COST PER CWT.</b>			<b>\$18.37</b>				<b>\$18.14</b>					<b>\$17.87</b>		
<b>TOTAL VALUE</b>			<b>19.07</b>				<b>18.48</b>					<b>18.27</b>		
Cutting margin			+.70				+.34					+.40		
Margin last week			+1.62				+1.59					+.78		

kill amounted to 1,411,000 animals compared with 1,316,000 the week before and 1,403,000 last year. Pork output rose to 189,200,000 lbs. from 174,800,000 lbs. the previous week and 182,400,000 lbs. a year ago. Lard production was estimated at 44,400,000 lbs. against 41,600,000 lbs. the preceding week and 45,500,000 lbs. last year.

Sheep and lamb slaughter of 267,000 head indicated the third straight week of declines in such operations. The previous week's kill numbered 283,000 head, and last year, 192,000 animals. Output of lamb and mutton for the three periods amounted to 11,700,000, 12,500,000 and 8,800,000 lbs., respectively.

## AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended November 15, increased 2 per cent above stocks reported on November 1, according to the American Meat Institute. Total pork stocks at 149,900,000 lbs. compared with 146,600,000 lbs. on November 1. A year ago these holdings were reported at 209,900,000 lbs. and the November 15, 1947-49 average at 166,400,000 lbs.

Total lard and rendered pork fat holdings amounted to 54,700,000 lbs. against 55,100,000 lbs. two weeks before and 42,800,000 lbs. a year ago. The two-year average was 55,400,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks earlier, last year, and 1947-49 average.

	Nov. 15 stocks as Percentages of Inventories on		
	Nov. 1 1952	Nov. 1 1951	1947-49 Av.
<b>BELLIES:</b>			
Cured, D. S.	98	76	140
Cured, S.P. & D.C.	100	60	63
Frozen-for-cure, regular	..	..	..
Frozen-for-cure, S.P. & D.C.	116	48	242
Total bellies	102	63	83
<b>HAMS:</b>			
Cured, S.P. regular	100	67	53
Cured, S.P. skinned	105	79	90
Frozen-for-cure, regular	100	100	33
Frozen-for-cure, skinned	123	73	111
Total hams	108	77	92
<b>PIONICS:</b>			
Cured, S.P.	108	76	88
Frozen-for-cure	84	74	104
Total picnics	100	76	92
<b>FAT BACKS:</b>			
D.S. CURED	106	117	113
<b>OTHER CURED AND FROZEN-FOR-CURE</b>			
Cured, D.S.	89	64	73
Cured, S.P.	100	72	65
Frozen-for-cure, D.S.	100	160	..
Frozen-for-cure, S.P.	100	84	127
Total other	98	74	90
<b>BARRELED PORK</b>	112	112	112
<b>TOT. D.S. CURED ITEMS</b>	99	85	120
<b>TOT. FROZ. FOR D.S. CURE</b>	75	17	69
<b>TOT. S.P. &amp; D.C. CURED</b>	102	73	74
<b>TOT. S.P. &amp; D.C. FROZ.</b>	112	50	51
<b>TOT. CURED &amp; D.C. FROZEN-FOR-CURE</b>	104	71	57
<b>FRESH FROZEN</b>			
Loins, shoulder butts and spareribs	80	71	101
All other	103	94	134
Total	92	78	119
<b>TOT. ALL PORK MEATS</b>	102	71	99
<b>RENDERED PORK FATS</b>	83	69	83
<b>LARD</b>	100	132	99



## Cold Storage Beef Stocks Continue To Rise, Pork Decreases In October

THERE WAS a general accumulation of beef in cold storage during October, as indicated by a report released by the U. S. Department of

at the close of September and 124,856,000 lbs. at the end of October last year. Current holdings of the meat in cold storage ranged considerably above the

October, 1951, but ranged more in line with the 1947-51 average of 219,367,000 lbs. Fresh pork made up the biggest item at 106,771,000, 146,544,000, and 106,653,000 lbs. for the three dates compared. The five-year average was 68,206,000 lbs.

Lamb and mutton, with bigger kills of recent weeks compared with a month before and last year, amounted to 15,435,000 lbs. against 12,553,000 a month before and 9,767,000 lbs. a year ago. The five-year average, calculated on the basis of 1947-51 stocks, amounted to 10,834,000 lbs. of the meat.

Veal, too, showed a rise. Such stocks totaled 16,022,000 lbs. on October 31 against 12,450,000 lbs. a month before and 10,704,000 lbs. last year. The 1947-51 average for the date, figured under a different trend in the industry, amounted to 9,926,000 lbs. of meat.

Canned meat holdings, amounting to 25,066,000 lbs., were compared with 28,735,000 lbs. at the close of September and 21,555,000 lbs. a year ago, and 18,902,000 lbs., the five-year average. Sausage room products increased to 15,492,000 lbs. from 15,094,000 on September 30, and 13,131,000 lbs. at the close of October, last year. The five-year average was 11,550,000 lbs. of product.

Lard stocks dropped to 86,468,000 lbs. from 107,397,000 lbs. a month before, but were decidedly more than the 29,248,000 lbs. a year ago. The 1947-51 average was 53,725,000 lbs.

### U. S. COLD STORAGE STOCKS, OCTOBER 31

	Oct. 31 <sup>1</sup> 1952 pounds	Oct. 31 1951 pounds	Sept. 30 1952 pounds	Oct. 31 5-yr. av. 1947-51 pounds
<b>FROZEN AND CURED MEATS:</b>				
Beef, frozen	184,910	115,728	163,522	84,730
Beef, in cure, cured & smoked	9,154	9,128	8,186	10,986
<b>TOTAL BEEF<sup>2</sup></b>	<b>194,064</b>	<b>124,856</b>	<b>171,708</b>	<b>95,716</b>
Pork, frozen	106,771	106,653	146,544	68,206
Pork, dry salt in cure, cured	18,224	25,587	29,193	18,902
Pork, all other in cure, cured and smoked	106,548	144,015	115,194	132,261
<b>TOTAL PORK<sup>2</sup></b>	<b>231,543</b>	<b>276,255</b>	<b>290,931</b>	<b>219,367</b>
Lamb and mutton	15,435	9,767	12,553	10,834
Veal	16,022	10,704	12,450	9,926
All edible offal, froz. & cured	53,403	43,025	55,763	42,967
Canned meats & meat products	25,066	21,555	28,735	18,902
Sausage room products	15,492	13,131	15,094	11,550
Lard <sup>3</sup>	86,468	29,248	107,397	53,725
Rendered pork fat <sup>2</sup>	1,567	2,066	1,760	2,026

NOTE: These holdings include stocks in both cold storage warehouses and meat packing plants.

<sup>1</sup>Preliminary figures. Revised figures will appear in next month's report.

<sup>2</sup>Included in above figures are following government-held stocks in cold storage outside of processors' hands: 19,311,000 lbs. beef, 13,866,000 lbs. pork and 740,000 lbs. lard and rendered pork fat.

Agriculture. Pork, on the other hand, decreased from both September 30, 1952 and October 31 stocks of last year. The department reported a total of 194,064,000 lbs. of beef in cold storage on October 31 against 171,708,000 lbs.

95,716,000-lb. five-year average for October 31.

Pork inventories of 231,543,000 lbs. were sharply lower than the 290,931,000 lbs. at the close of September and the 276,255,000 lbs. on the last day of

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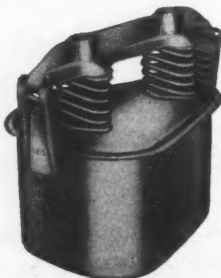
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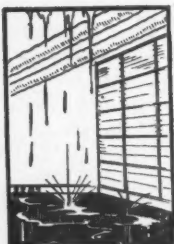
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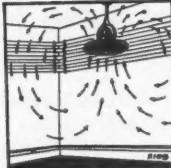
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Choice, 500/700	51 1/2
Choice, 700-900	48 @ 51 1/2
Good, 700/800	43
Commercial cows	27 @ 27 1/2
Can. & cut.	24 1/2
Bulls	30 1/2

### STEER BEEF CUTS

Prime:	
Hindquarter	63.0 @ 65.0
Forequarter	45.0 @ 46.0
Round	58.0 @ 61.0
Trimmed full loin	91.0 @ 92.0
Flank	18.0 @ 19.0
Regular chuck	50.0 @ 54.0
Fore Shank	25.0 @ 28.0
Brisket	32.0 @ 36.0
Rib	70.0 @ 75.0
Short plate	25.0 @ 27.0

Choice:	
Hindquarter	60.0 @ 63.0
Forequarter	44.0 @ 45.0
Round	58.0 @ 61.0
Trimmed full loin	81.0 @ 84.0
Flank	16.0 @ 19.0
Regular chuck	50.0 @ 54.0
Fore Shank	25.0 @ 28.0
Brisket	32.0 @ 36.0
Rib	68.0 @ 72.0
Short plate	25.0 @ 27.0

### BEEF PRODUCTS

Tongues, No. 1	33 1/2
Brains	6 1/2 @ 6 3/4
Hearts	16 @ 17
Livers, selected	56 @ 59
Livers, regular	43 @ 45
Tripe, scalded	6 1/2
Tripe, cooked	6 1/2 @ 6 3/4
Lips, scalded	6 1/2 @ 6 3/4
Lips, unscalded	6 @ 6 1/2
Lungs	4 1/2 @ 5 1/4
Melts	6 1/2
Odders	5 @ 5 1/2

### BEEF HAM SETS

Knuckles	50
Insides	48
Outsides	50

### FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	36.00 @ 37.00
Veal breads, under 12 oz.	72 @ 74
12 oz. up	75 @ 80
Calf tongues, under 1 1/2	25
1 1/2-2	32
Ox tails, under 3/4 lb.	27.80
Over 3/4 lb.	27.80

### WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	52 @ 55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 @ 58
Hams, skinned, 16/18 lbs., wrapped	52 @ 56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 59
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	42 @ 45
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	39 @ 42
Bacon, No. 1 sliced, 1-lb. open-faced layers	47 @ 52

### VEAL—SKIN OFF

(L.c.l. prices)	
Prime, 80/110	\$54.00 @ \$55.00
Prime, 110/150	54.00 @ 55.00
Choice, 80/110	50.00 @ 52.00
Choice, 110/150	43.00 @ 47.00
Good, 50/80	36.00 @ 39.00
Good, 80/110	39.00 @ 43.00
Good, 110/150	38.00 @ 40.00
Commercial, all wts.	27.00 @ 32.00

### CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/50	\$45.00 @ \$49.00
Choice, 30/50	45.00 @ 49.00
Good, all weights	40.00 @ 44.00

(\*Ceiling base prices, f.o.b. Chicago)

### CARCASS MUTTON (L.c.l. prices)

Choice, 70/down	\$15.00 @ \$17.00
Good, 70/down	14.00 @ 16.00
Utility, 70/down	13.00 @ 14.00

### FRESH PORK AND PORK PRODUCTS (L.c.l. prices)

Hams, skinned, 10/14 lbs.	40 @ 50
Hams, skinned, 14/16 lbs.	46
Pork loins, regular	
12/down, 100's	37 @ 38
Pork loins, boneless, 100's	64
Shoulders, skinned, bone-in, under 16 lbs., 100's	29
Picnics, 4/6 lbs., loose	27 1/2 @ 28
Picnics, 6/8 lbs., loose	26
Boston butts, 4/8 lbs., 100's	34 @ 35
Tenderloins, fresh, 10's	91 @ 94
Neck bones, bbls.	6 1/2 @ 7
Livers, bbls.	18 1/2 @ 19
Brains, 10's	15.00 @ 15.50
Ears, 30's	7 1/2 @ 8
Snouts, lean-in, 100's	10 @ 11
Feet, S. C., 30's	7 @ 8

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22 @ 22 1/2
lean, bbls.	23 @ 24 1/2
Pork trim., guar. 50% bbls., 95% lean,	
bbls.	51
Pork cheek meat, trmd., bbls.	33 @ 34
Bull meat, bon's, bbls.	41
C.C. cow meat, bbls.	35 1/2
Beef trimmings, bbls.	31 @ 32
Bon's chucks, bbls.	38
Beef head meat, bbls.	22
Beef cheek meat, trmd., bbls.	23
Shank meat, bbls.	40 1/2 @ 41 1/2
Veal trim., bon's, bbls.	32 1/2 @ 33

\*Packers ceiling, f.o.b. Chicago.

### SAUSAGE CASINGS

(L.c.l. prices)  
L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	00 @ 65
Domestic rounds, over 1 1/2 in., 140 pack.	90 @ 1.00
Export rounds, wide, over 1 1/2 in.	1.20 @ 1.40
Export rounds, medium, 1 1/2 @ 1 1/2 in.	90 @ 95
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.30
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 1
No. 2 weasands	1
Middles, sewing, 1 1/2 @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2 @ 2 1/2 in.	1.55 @ 1.65
Middles, select, extra, 2 1/2 @ 2 1/2 in.	1.95 @ 2.00
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic	22 @ 25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	15 @ 17
10-12 in. wide, flat.	9 @ 10
8-10 in. wide, flat.	5 @ 8
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.50 @ 3.75
Medium, 32 @ 35 mm.	2.15 @ 2.25
Spec. med., 35 @ 38 mm.	1.80 @ 1.90
Export bungs, 34 in. cut.	26 @ 28
Large prime bungs, 34 in. cut.	16 @ 18
Medium prime bungs, 34 in. cut.	11 @ 14
Small prime bungs	7 1/2 @ 8
Middles, per set, cap. off.	50 @ 55

### DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	1.01 @ 1.10
Thuringer	50 @ 55
Farmer	82 @ 84
Holsteiner	84 @ 86
B. O. Salami	94 @ 99
Genoa style salami, ch.	81 @ 86
Pepperoni	81 @ 86
Italian style hams	79 @ 83

# DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	45	@46
Pork sausage, sheep cas...	53	@57
Frankfurters, sheep cas...	55	@63.7
Frankfurters, skinless...	48	@51
Bologna, artificial cas...	44	@46
Bologna, liver, hog bungs...	43	@49 1/2
New Eng. lunch, spec...	75	@76 1/2
Tongue and blood...	48	@51
Souse...	36	@38
Polish sausage, fresh...	52	@58
Polish sausage, smoked...	54	@54

# SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted	41	41
Chili Powder	47	47
Chili Pepper	1.70	1.90
Cloves, Zanzibar	26	32
Ginger, Jam., unbl.	20	29
Ginger, African	24	29
Mace, fancy, Banda	186	181
East Indies	131	131
Mustard, flour, fancy	37	33
No. 1	52	62
West India Nutmeg	52	58
Paprika, Spanish	62	51
Pepper, Cayenne	1.81	2.10
Red, No. 1	1.81	1.88
Pepper, Packets	1.70	1.94
Pepper, white	1.81	1.94
Malabar	1.81	1.94
Black Lampung	1.81	1.94

# SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	..
Yellow American	18	..
Oregano	21	27
Coriander, Morocco	..	..
Natural, No. 1	11	16
Marjoram, French	34	45
Sage, Dalmatian	..	70
No. 1	..	..

# CURING MATERIALS

Cwt.

Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Pure rfd., powdered nitrate of soda	6.25
Salt—	Per ton
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	..
Raw, 98 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., basis	8.65
Refined standard beet gran., basis	8.45
Packets, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	\$3.35@8.45
Celose dextrose, per cwt., L.C.L. ex-warehouse, Chgo.	7.92
C/L Del. Chgo.	7.82

# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 18	San Francisco Nov. 18	No. Portland Nov. 18
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$49.00@51.00	\$50.50@52.00	\$53.00@55.00
600-700 lbs.	48.00@50.00	48.50@51.00	52.00@55.00
Good:			
500-600 lbs.	44.00@46.00	47.00@49.00	46.00@52.00
600-700 lbs.	42.00@44.00	45.00@47.00	45.00@52.00
Commercial:			
350-600 lbs.	40.00@42.00	40.00@44.00	37.00@42.00
<b>COW:</b>			
Commercial, all wts.	29.00@32.00	32.00@40.00	28.00@34.00
Utility, all wts.	28.00@30.00	28.00@34.00	27.00@32.00
<b>FRESH CALF:</b> (Skin-Off)			
Choice:			
200 lbs. down	47.00@49.00	45.00@48.00	48.00@50.00
Good:			
200 lbs. down	46.00@48.00	42.00@46.00	46.00@49.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	49.00@51.00	49.00@50.00	45.00@47.00
50-60 lbs.	48.00@50.00	48.00@50.00	..
Choice:			
40-50 lbs.	49.00@51.00	49.00@50.00	45.00@47.00
50-60 lbs.	48.00@50.00	49.00@50.00	44.00@48.00
Good, all wts.	48.00@49.00	47.00@50.00	43.00@46.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	22.00@24.00	20.00@24.00	17.00@21.50
Good, 70 lbs. down	22.00@24.00	16.00@20.00	17.00@21.50
<b>FRESH PORK CARCASSES (Packer Style) (Shipper Style) (Shipper Style)</b>			
80-120 lbs.	30.50@32.50	34.00@36.00	31.50@33.00
120-160 lbs.	..	32.00@34.00	..
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	49.00@51.00	49.00@52.00	45.00@50.00
10-12 lbs.	49.00@50.00	48.00@52.00	45.00@50.00
12-16 lbs.	48.00@50.00	46.00@48.00	44.00@48.00
<b>PICNICS:</b>			
4-8 lbs.	38.00@41.00	38.00@41.00	37.00@50.00
<b>PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)</b>			
<b>HAM, Skinned:</b>			
10-14 lbs.	56.00@61.00	..	..
14-18 lbs.	54.00@59.00	54.00@60.00	54.00@58.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	42.00@48.00	48.00@52.00	48.00@52.00
8-10 lbs.	41.00@43.00	48.00@52.00	44.00@50.00
10-12 lbs.	41.00@43.00	..	42.00@48.00
<b>LARD, Refined:</b>			
1-lb. cartons	14.25@15.00	16.00@17.00	15.00@17.00
50-lb. cartons and cans.	13.00@14.00	14.50@16.00	..
Tierces	..	14.00@15.00	12.00@15.00



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Past experience is a safe guide to food manufacturers in evaluating the advantages of HURON MSG especially in the processing of canned soups and stews. Having pioneered what was then (in 1934) a new way to make good foods taste even better, HURON can today offer eighteen years specialized experience in raising taste level as a basic means of boosting sales.

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SPICES  
CURES

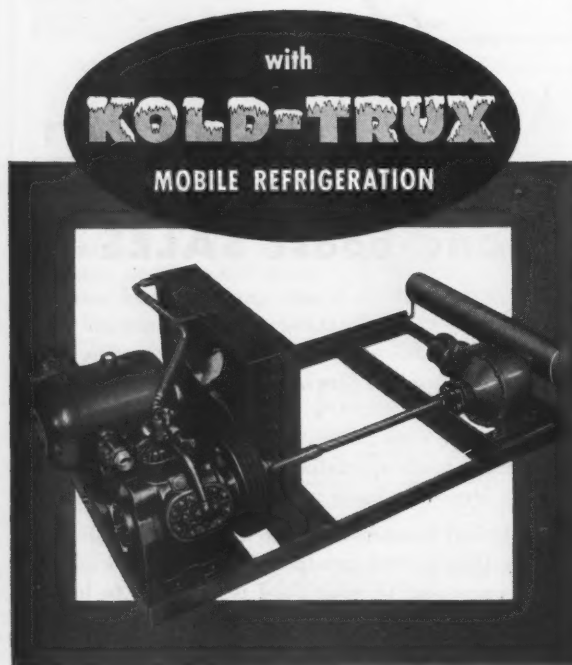
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460 E. Hazel St.,

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## CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

F.O.B. CHICAGO			PICNICS		
CHICAGO BASIS			Fresh or F.F.A.		
<b>WEDNESDAY, NOV. 19, 1952</b>			4-6	27 1/2	27 1/2
<b>REGULAR HAMS</b>			6-8	25 1/4 @ 25 1/4	25 1/4 @ 25 1/4
Fresh or F.F.A.			8-10	25 1/4 @ 25 1/4	25 1/4 @ 25 1/4
8-10	47n	47n	10-12	25 1/4 @ 25 1/4	25 1/4 @ 25 1/4
10-12	47n	47n	12-14	25 1/4 @ 25 1/4	25 1/4 @ 25 1/4
12-14	43n	43n	8/up	25 1/4 @ 25 1/4	25 1/4 @ 25 1/4
14-16	43n	43n			
<b>BOILING HAMS</b>			<b>BELLIES</b>		
Fresh or F.F.A.			Green		
16-18	42 1/2 n	42 1/2 n	6-8	28 1/2 n	28 1/2 n
18-20	42 1/2 n	42n	8-10	28 1/2 n	28 1/2 n
20-22	42 1/2 n	42n	10-12	26 1/2	26 1/2
<b>SKINNED HAMS</b>			12-14	24	25 1/4 n
Fresh or F.F.A.			14-16	22 1/2	24
10-12	49 1/2	49 1/2	16-18	22 1/2	24
12-14	45 1/2	45 1/2	18-20	22 1/2	24
14-16	45 1/2	45 1/2			
16-18	45	45	<b>GR. AMN. BELLIES</b>		
18-20	44 1/2 @ 45	44 1/2	D. S. BELLIES		
20-22	44 1/2 @ 45	44 1/2	Clear		
22-24	44 1/2 @ 45	44 1/2	18-20	20n	21 1/4 n
24-26	44 1/2 @ 45	44 1/2	20-25	19	21 1/4
26-28	43 1/2 @ 44	43 1/2 @ 44	25-30	19	21
28-30	42 1/2	42 1/2 n	30-35	19	20 1/2
30/up	42 1/2	42 1/2 n	35-40	18 1/2	19 1/2
<b>FAT BACKS</b>			40-50	18	18 1/2
Fresh or Frozen			Cured		
6-8	7n	8	<b>OTHER D. S. MEATS</b>		
8-10	7	8	Fresh or Frozen		
10-12	11 1/2 n	10	Reg. plates		
12-14	11 1/2 n	12 1/2	Clear plates		
14-16	12 1/2 n	13 1/2	Square jowls 16 1/2 @ 17		
16-18	12 1/2 n	13 1/2 n	Jowl butts		
18-20	12 1/2 n	13 1/2 n	S. P. Jowls		
20-25	12 1/2 n	13 1/2 n			

### LARD FUTURES PRICES

FRIDAY, NOV. 14, 1952				
Nov.	Open	High	Low	Close
	8.67 1/2	8.80	8.65	8.75a
Dec.	10.60	10.65	10.55	10.55a
Jan.	10.60	10.65	10.57 1/2	10.57 1/2
Mar.	11.00	11.05	10.97 1/2	10.97 1/2
May	11.35	11.37 1/2	11.22 1/2	11.22 1/2
July	11.65	11.65	11.50	11.50a

Sales: 6,860,000 lbs.  
Open interest at close Thursday, Nov. 13th: Nov. 163, Dec. 560, Jan. 151, Mar. 336, May 215, and July 25 lots.

MONDAY, NOV. 17, 1952				
Nov.	8.65	8.65	8.50	8.50b
Dec.	10.50	10.50	10.25	10.27 1/2 b
Jan.	10.52 1/2	10.52 1/2	10.25	10.32 1/2
Mar.	10.85	10.85	10.67 1/2	10.72 1/2
May	11.25	11.25	11.00	11.05a
July	11.40	11.40	11.32 1/2	11.32 1/2 a

Sales: 5,160,000 lbs.  
Open interest at close Friday, Nov. 14th: Nov. 170, Dec. 553, Jan. 151, Mar. 336, May 222, and July 27 lots.

TUESDAY, NOV. 18, 1952				
Nov.	7.75	8.25	7.75	8.15-10
Dec.	10.15	10.25	10.10	10.15b
Jan.	10.20	10.22 1/2	10.12 1/2	10.22 1/2
Mar.	10.57 1/2	10.62 1/2	10.12 1/2	10.22 1/2
May	10.90	10.90	10.85	10.90
July	11.20	11.20	11.17 1/2	11.20a

Sales: 8,440,000 lbs.  
Open interest at close Mon., Nov. 17th: Nov. 140, Dec. 564, Jan. 158, Mar. 348, May 227, and July 28 lots.

WEDNESDAY, NOV. 19, 1952				
Dec.	10.17 1/2	10.27 1/2	10.17 1/2	10.27 1/2 a
Jan.	10.22 1/2	10.35	10.17 1/2	10.35a
Mar.	10.62 1/2	10.70	10.57 1/2	10.70
May	10.95	11.00	10.87 1/2	11.00
July	11.27 1/2	11.35	11.20	11.30a

Sales: 3,840,000 lbs.  
Open interest at close Tues., Nov. 18th: Nov. 170, Dec. 563, Jan. 170, Mar. 363, May 241, and July 31 lots.

THURSDAY, NOV. 20, 1952				
Dec.	10.22 1/2	10.25	10.15	10.15
Jan.	10.30	10.30	10.17 1/2	10.25a
Mar.	10.67 1/2	10.67 1/2	10.55	10.60a
May	10.95	10.95	10.82 1/2	10.70
July	11.15	11.15	10.92 1/2	10.92 1/2 a

Sales: 3,000,000 lbs.  
Open interest at close Wed., Nov. 19th: Nov. 92, Dec. 559, Jan. 179, Mar. 374, May 244 and July 35 lots.

### STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states during October:

CATTLE AND CALVES		
	October-	1951
Public stockyards	571,583	431,960
Direct	545,169	488,319
Total	1,116,752	920,279
July-Oct.	2,232,964	1,942,281

SHEEP AND LAMBS		
Public stockyards	379,565	355,196
Direct	450,586	531,927
Total	830,151	887,123
July-Oct.	2,281,333	2,339,566

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

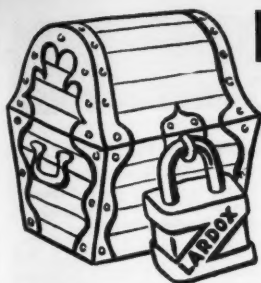
### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	12.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.75
Kettle rend., tierces, f.o.b. Chicago	13.25
Leaf, kettle rend., tierces, f.o.b. Chicago	14.25
Lard flakes	17.25
Neutral tierces, f.o.b. Chicago	17.25
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

\*Delivered.

### WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	
Nov. 14...	8.75n	8.75a
Nov. 15...	8.75n	8.75a
Nov. 17...	8.55n	8.57 1/2 n
Nov. 18...	8.35a	8.25n
Nov. 19...	8.35n	8.25n
Nov. 20...	8.35n	8.25n



# LARDOX

**Locks Rancidity  
Out!**

**Locks Sweetness In!**

Lardox preserves the original fresh flavor of lard, even when stored without refrigeration.

KOCH Lardox is *liquid*. Easy to measure. Easy to use. Blends evenly through the batch of lard. Keeps all fats and oils from turning rancid. Lardox is colorless, odorless and tasteless. But your customers will taste the extra freshness it adds to your lard!

Try Lardox now. KOCH guarantees your satisfaction or your money back on trial order for a gallon. Shipped in metal containers. No breakage. One gallon of Lardox, enough for 3000 to 5000 pounds of lard, for only \$8.75. Order today!

Keep your lard fresh. Play safe with LARDOX!

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## CAINCO



## Seasonings

for tastier products . . . pepped-up sales!

● CAINCO SEASONINGS *satisfy!* Whether you prefer *soluble seasonings* or *natural spices* CAINCO is the answer to your sausage seasoning problems!

CAINCO *Soluble Seasonings* are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO *Natural Spices* are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

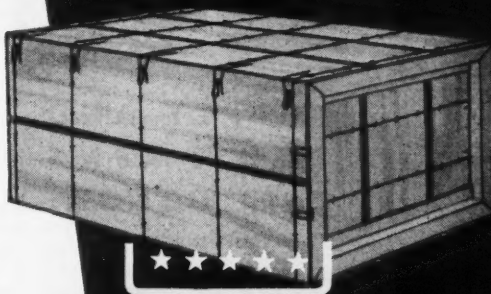
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MEET YOUR **MEAT**  
PACKING PROBLEM WITH



## General ALL-BOUNDS

- ★ Help provide for fast refrigeration.
- ★ All-Bounds are easy to pack and unpack.
- ★ They over-pack 5% to 10% more products.
- ★ All-Bounds are easy to handle. The cleated ends provide firm, sure grip.
- ★ General All-Bounds have high-stacking strength! They are easy to palletize.

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## MARKET PRICES NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)  
Nov. 18, 1952  
Per lb.  
Western  
Prime, 800 lbs./down...\$55.00@57.00  
Choice, 800 lbs./down...54.00@55.50  
Good, 500/700...44.00@50.00  
Steer, commercial...38.00@42.00  
Cow, commercial...31.00@35.00  
Cow, utility...28.00@31.00

### BEEF CUTS†

	City
Prime:	
Hindquarter	59.00@ 66.0
Forequarter	48.00@ 49.0
Round	60.00@ 63.0
Hip r'd with flank	57.00@ 60.0
Trimmed full loin	80.00@ 84.0
Flank	16.00@ 19.0
Short loin, trimmed	102.00@110.0
Sirloin, butt bone in	65.00@ 72.0
Arm chuck (Kosher)	56.00@ 58.0
Brisket (Kosher)	52.00@ 54.0
Brisket	40.00@ 44.0
Rib	62.00@ 70.0
Short plate	23.00@ 25.0
Arm chuck	53.00@ 55.0
Arm chuck (Kosher)	56.00@ 58.0
Choice:	
Hindquarter	58.00@ 64.0
Forequarter	48.00@ 49.0
Round	59.00@ 63.0
Hip r'd with flank	57.00@ 59.0
Trimmed full loin	78.00@ 84.0
Flank	16.00@ 19.0
Short loin, trimmed	90.00@ 98.0
Sirloin, butt bone in	65.00@ 70.0
Arm chuck (Kosher)	56.00@ 58.0
Forequarter (Kosher)	51.00@ 53.0
Brisket (Kosher)	40.00@ 44.0
Brisket	40.00@ 43.0
Rib	60.00@ 68.0
Short plate	23.00@ 25.0
Arm chuck	53.00@ 55.0
Arm chuck (Kosher)	56.00@ 58.0

### FRESH PORK CUTS (L.c.l. prices)

	Western
Hams, sknd., 14/down	\$50.00@52.00
Bellies, sq. cut, seedless, 8/12 lbs.	Not quoted
Picnics, 4/8 lbs.	44.00
Pork loins, 12/down	46.00@48.00
Boston butts, 4/8 lbs.	38.00@40.00
Spareribs, 3/down	37.00@40.00
Pork trim., regular	26.00
Pork trim., spec. 80%	40.00
City	
Hams, sknd., 14/down	\$50.00@53.00
Pork loins, 12 down	48.00@52.00
Boston butts, 4/8 lbs.	40.00@43.00
Spareribs, 3/down	42.00@45.00

### VEAL—SKIN OFF (L.c.l. prices)

	Western
Prime, 80/110	\$54.00@58.00
Prime, 110/150	54.00@58.00
Choice, 80/110	50.00@54.00
Choice, 110/150	46.00@48.00
Good, carcass, 80/down	40.00@44.00
Good, 80/110	43.00@47.00
Commercial carcass	38.00@41.00

### DRESSED HOGS (L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	30.50@37.50
137 to 163 lbs.	30.50@37.50
164 to 171 lbs.	30.50@37.50
172 to 188 lbs.	30.50@37.50

### BUTCHERS' FAT (L.c.l. prices)

Shop fat	\$0.75
Breast fat	1.25
Inedible suet	1.50
Edible suet	1.50

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock  
at Sioux City on Wednesday,  
Nov. 19, were reported as  
follows:

#### CATTLE:

Steers, choice & pr.	None rec.
Steers, choice	\$30.00@33.50
Steers, com'l & gd.	23.00@28.50
Heifers, gd., choice	29.50 only
Heifers, com'l, gd.	22.00@26.50
Cows, utility	12.00@14.50
Cows, can., cut.	10.00@11.50
Bulls, good	None rec.
Bulls, util. & com.	15.00@19.00
Bulls, can., cut.	15.00@16.50

#### HOGS:

Good, 180/200	\$16.25@16.50
Good, ch., 200/220	16.25@16.50
Gd., ch., 220/280	16.25@16.50
Sows, 400/down	14.75@15.25

#### SHEEP (Lambs):

Choice & prime	None rec.
Good to choice	\$19.50@22.25

n—nominal.

### FANCY MEATS (L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	62.8*
Oxtails, over 1/4 lb.	27.8*

\*Ceiling base prices.

### LAMBS (L.c.l. prices)

	City
Prime lambs, 50/down	\$52.00@57.00
Prime, 50/60	50.00@53.00
Choice lambs, 50/down	52.00@57.00
Good, all wts.	45.00@52.00
Western	
Prime, 50/down	\$50.00@52.00
Prime, 50/60	50.00@52.00
Choice, all wts.	48.00@52.00
Good, all wts.	42.00@47.00

For permissible additions to ceiling  
base prices, see CFR 24.



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# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Wednesday, Nov. 19, 1952

The various opinions expressed late last week brought about a confused picture pricewise in tallow and greases. However, as trading progressed the market closed out on a more settled basis.

The firm hold on the part of sellers had eastern dealers talking fractionally higher levels, and scattered trading was reported, with volume considered moderate to good. Few tanks of choice white grease traded at 5½c, c.a.f. Chicago. Tank of same sold at 5½c, f.o.b. Chicago. Several tanks of choice white grease sold at 6½c, delivered East. Few tanks of prime tallow brought 5½c, c.a.f. East. Bleachable fancy tallow sold at 5½c renderer and 6c, East, packer production.

Few more tanks of choice white grease traded at 6½c, c.a.f. East. Tank of yellow grease moved at 3½c, c.a.f. Chicago. Few more tanks of same changed hands at 4½c, East, from a midwest point. Several more tanks of yellow grease reported to have sold at 4½c, c.a.f. Chicago, but lacking confirmation. Tank of special tallow sold at 4½c, and another tank at 4½c, both delivered consuming points. Special tallow was bid at 5½c, East, with sellers holding for 5½c. B-white grease reported bid at 4½c, Chicago.

On Friday, choice white grease traded at 6½c, East. Few tanks of original fancy tallow moved at 5½c, c.a.f. Chicago. Special tallow was offered at 4½c, Chicago, but without trade. Two tanks of bleachable fancy tallow sold at 6c, c.a.f. East. Couple tanks of choice white grease sold at 6½c, delivered East. Later asking price of 6½c, was ignored. Few tanks of renderers' bleachable fancy tallow sold at 5½c, c.a.f. East. A small round lot of yellow grease sold at 4½c, c.a.f. East, for export.

On Monday, the market was extremely quiet. Only reported sales coming to

light were several tanks of choice white grease and bleachable fancy tallow, at 6½c and 6c, delivered East.

At midweek offerings in the Midwest remained on the scant side, however, continued movement registered to outside points. Few tanks of bleachable fancy tallow sold at 5½c, and 6c, East. Several tanks of choice white grease sold at 5½c, c.a.f. Chicago, steady. Few tanks of choice white grease traded at 6½c, East. Several more tanks of same sold at 6½c, c.a.f. East, for quick shipment. Two tanks of No. 2 tallow moved at 4½c, and a few tanks of No. 1 tallow at 4½c, all c.a.f. East. Two more tanks of choice white grease traded at 5½c, c.a.f. Chicago. Additional tanks of choice white grease sold at 6½c, East for quick shipment; some sellers holding for 6½c. Few more tanks of bleachable fancy tallow sold at 6c, delivered East.

**TALLOW:** Wednesday's quotations: edible tallow 6½@6½c, original fancy tallow, 5½c; bleachable fancy tallow, 5½@5½c; prime tallow, 4½@5c; special tallow, 4½@4½c; No. 1 tallow, 4@4½c, and No. 2 tallow, 3½c.

**GREASES:** Wednesday's quotations: choice white grease 5½c, A-white grease 5c, B-white grease 4½@4½c, yellow grease 3½@4c, house grease 3½c, and brown grease 2½@3c.

## CANADIAN MARGARINE

Oleomargarine production in Canada increased during October, the Dominion Bureau of Statistics has reported. January-October output increased over last year. October production amounted to 11,061,000 lbs. compared with 9,272,000 lbs. during September, and 10,154,000 lbs. during October, last year. The ten-month total amounted to 87,547,000 lbs. against 87,428,000 lbs. last year.

Stocks held by manufacturers, wholesalers and other warehouses on November 1 amounted to 2,712,000 lbs. This was compared with 2,343,000 lbs. on October 1, and 2,614,000 lbs. on November 1, last year.

## VEGETABLE OILS

Wednesday, Nov. 19, 1952

Movement of most selections in the vegetable oil market was extremely light Monday, at prices generally unchanged from last week's close. Sales of soybean oil were particularly thin at ½c decline for some positions. November shipment sold at 11½c and December shipment moved at an equal price. Later, offerings of these shipments available at 11½c, went unsold. January through March shipments brought 11½c and 11½c. No movement of April through June was reported. Cottonseed oil encountered little activity with most sales confined to the Texas area. Movement at close in rate points materialized at 13½c. There was scattered trading in the Valley at 13½c and offerings in the Southeast were priced at 13½c. Corn oil experienced a slight firmness and sold in a small way at 14½c and 14½c. A couple of tanks of peanut oil traded at 21c and coconut oil, which was pegged at 14½c nominally early, finally met offering levels and traded at 14½c.

Soybean oil affected a stronger tone Tuesday, but volume of sales was again sketchy. Stepped-up margarine production has been a contributing factor for the recent price firmness for this oil which has become quite an important ingredient. A few scattered tanks of November and December shipments brought 11½c and January through March sold at 11½c. Offerings of cottonseed oil were difficult to uncover, but some sales were accomplished in the Texas area at 13½c at common points. Further trading at 13½c and 13½c was actuated, depending on location.

The price of soybean oil moved upward again at midweek with all shipments advancing ½c to ¼c. Nearby oil moved at 12c and early December moved at a similar figure. December shipment sold at 11½c and January through March traded at 11½c. April through June shipments also sold at

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11½c. The cottonseed oil market remained unchanged pricewise with sales in the Valley at 13½c. Offerings were tight throughout, however, and volume of material moved was light. Texas oil moved at special locations at 13½c and traded at common points at 13½c. A couple of tanks of corn oil sold steady at 14¼. Peanut oil was called 21¼c nominal basis, and some observers said 21½c would be required to move product. Coconut oil traded very late Tuesday at 15c.

**CORN OIL:** Spotty sales at ¼c advance.

**SOYBEAN OIL:** Market gained addi-

tional strength advancing ¼c to ½c.

**PEANUT OIL:** Advanced 1c compared with last week's levels.

**COCONUT OIL:** Prices fluctuated early to settle at 15c.

**COTTONSEED OIL:** Short on new developments with prices unchanged.

Cottonseed oil prices in New York:

#### FRIDAY, NOV. 14, 1952

	Open	High	Low	Close	Prev. Close
Jan. ....	16.25b	.....	.....	16.15b	16.25b
Mar. ....	16.43b	.....	.....	16.36b	16.46
May ....	16.48b	.....	.....	16.37b	16.49b
July ....	16.50b	.....	.....	16.38b	16.52
Sept. ....	16.07b	.....	.....	16.01	16.12b
Oct. ....	16.04b	.....	.....	15.90b	16.05b
Nov. ....	16.35n	.....	.....	16.35n	16.55n
Dec. ....	16.32b	.....	.....	16.27b	.....
Dec., '53	16.04n	.....	.....	15.90n	16.05n

Sales: 89 lots.

#### MONDAY, NOV. 17, 1952

Jan. ....	16.15b	.....	.....	16.20b	16.15b
Mar. ....	16.35b	.....	.....	16.36b	16.36b
May ....	16.40	16.40	16.34	16.35b	16.37b
July ....	16.38b	16.42	16.36	16.40b	16.38b
Sept. ....	15.95b	.....	.....	16.00b	16.01
Oct. ....	15.85b	.....	.....	15.90b	15.90b
Dec. ....	16.22b	16.26	16.22	16.25	16.27b
Dec., '53	15.85n	.....	.....	15.90n	15.90

Sales: 153 lots.

#### TUESDAY, NOV. 18, 1952

Jan. ....	16.15b	.....	.....	16.15b	16.20b
Mar. ....	16.38	16.41	16.37	16.37	16.36b
May ....	16.38b	16.41	16.39	16.38	16.38b
July ....	16.38b	16.40	16.38	16.38b	16.40b
Sept. ....	15.95b	.....	.....	15.99b	16.00b
Oct. ....	15.85b	.....	.....	15.80b	15.90b
Dec. ....	16.23b	16.27	16.24	16.24	16.25
Dec., '53	15.85n	.....	.....	15.80n	15.90n

Sales: 154 lots.

#### WEDNESDAY, NOV. 19, 1952

Jan. ....	16.15b	.....	.....	16.18b	16.15b
Mar. ....	16.37b	16.40	16.34	16.38	16.37
May ....	16.35b	16.41	16.35	16.40b	16.38
July ....	16.39b	16.41	16.37	16.41	16.38b
Sept. ....	15.90b	.....	.....	15.90b	15.99b
Oct. ....	15.80b	.....	.....	15.80b	15.90b
Dec. ....	16.25b	16.29	16.22	16.25	16.24
Dec., '53	15.80n	.....	.....	15.80n	15.90n

Sales: 297 lots.

#### VEGETABLE OILS

Wednesday, Nov. 19, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13½ pd
Valley	13½ pd
Southeast	13½ n
Texas	13½ pd
Corn oil in tanks, f.o.b. mills	14½ pd
Peanut oil, f.o.b. Southern mills	21¼ n
Soybean oil, Decatur	12pd
Coconut oil, f.o.b. Pacific Coast	15pd
Cottonseed foots,	.....
Midwest and West Coast	1b
East	1¼ @ 1½

a—asked, n—nominal, pd—paid, b—bid.

#### OLEOMARGARINE

Wednesday, Nov. 19, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

#### OLEO OILS

(FOB Chicago)

Prime oleo stearine (slack barrels)	8 @ 8½
Extra oleo oil (drums)	11½ @ 12

## BY-PRODUCTS MARKETS

(Chicago, Wednesday, Nov. 19)

#### Blood

Unground, per unit of ammonia	Unit Ammonia
(bulk)	.....

#### Digester Feed Tankage Materials

Wet rendered, unground, loose,	.....
Low test	.....
High test	.....
Liquid stick tank cars	3.25 @ 3.50

#### Packinghouse Feeds

50% meat and bone scraps, bagged	105.00 @ 110.00
50% meat scraps, bulk	100.00 @ 102.50
55% meat scraps, bulk	110.00
60% digester tankage, bulk	100.00 @ 105.00
60% digester tankage, bagged	110.00 @ 115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

#### Fertilizer Materials

High grade tankage, ground, per unit ammonia	.....
Hoof meal, per unit ammonia	7.00n

#### Dry Rendered Tankage

Low test	.....
High test	1.80 @ 1.15

#### Gelatine and Glue Stocks

Calf trimmings (limed)	1.75 @ 2.00
Hide trimmings (green, salted)	20.00 @ 25.00
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	5½

#### Animal Hair

Winter coil dried, per ton	45.00 @ 50.00n
Summer coil dried, per ton	37.50n
Cattle switches, per piece	5½
Winter processed, gray, lb.	9 @ 10n
Summer processed, gray, lb.	3 @ 3½n

n—nominal, a—asked.  
\*Quoted delivered basis.

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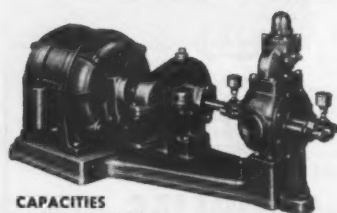


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# HIDES AND SKINS

Big packer hides advanced another 1/2c this week and experienced good movement—Small packer hides also gained 1/2c—Calf and kipskin movement lacking—Sheepskin sales at steady levels to slightly stronger for some varieties.

## CHICAGO

**PACKER HIDES:** Big packers were reticent concerning offering lists Monday which has become a customary procedure. Evidently, their past reluctance has paid dividends in respect to price advances and most observers believed that was the gist of the situation again this week. Buying interest at last sale levels was strong and demand was excellent for all selections.

A spurt of activity developed Tuesday, with selections sold advancing a 1/2c. Not all selections on the list participated in the advance, but were considered firm along with the others. About 15,000 heavy native steers sold at 17 1/2c and 1,000 light native steers brought 20c. A lot of 1,000 ex-light native steers moved at 22c. Some 2,400 butt-branded steers traded at 15c and 6,800 Colorado steers at 14c. About 3,600 heavy native cows sold at 17 1/2c and 11,000 light native cows brought 20c. Branded cows moved in good volume and 20,000, including Southwesterns and Denvers, brought 16c, 16 1/2c and 15 1/2c, respectively.

The volume of hides moved through midweek was estimated at 85,000 and, with bookings included, the final total was raised to 100,000. Wednesday, about 2,000 heavy native steers brought 17 1/2c and 3,000 heavy native cows sold at an equal price. Some 2,000 light native cows sold at 20c. All sales were accomplished at the preceding day's levels. Bulls sold at the top figure of the quoted range and 1,000 natives and brands brought 11c and 10c, respectively. Later offerings of native bulls were available at 11 1/2c, with possible movement expected at that level.

**SMALL PACKER AND COUNTRY HIDES:** Smallpacker hides advanced

along with big packers' 1/2c gain registered during the week. Sales of very choice 52-lb. average were made at 17 1/2c. Other sales of 50-lb. average were reported as high as 18c. An outstanding feature relevant to these sales was the good freight rate, especially eastern shipping points. The 60-lb. average traded at 15 1/2@16c, depending on quality. Good quality 42@43-lb. choice locker country hides brought 14@14 1/2c but the heavier averages were not able to command a comparable level. Renderer hides went mostly without action.

**CALFSKINS AND KIPSKINS:** Late last week, some St. Louis calfskins traded and 10,000 brought 50c for both heavies and lights. There was also trading of kipskins, and 2,000 lighter average Kansas City kips brought 37c and 2,000 St. Louis traded at a similar figure. About 4,000 Fort Worth kips sold at 35c, as did 3,500 Oklahoma City kipskins. Up to midweek, movement this week was completely lacking.

**SHEEPSKINS:** This market relatively unchanged from the previous week. The No. 1 shearlings were sold at 2.25 and a car of No. 1's and fall clips brought 2.25 and 2.75, respectively. A mixed truck No. 2's and No. 3's sold at 1.60 and 1.10. Dry pelts sold steady at 30c, with some movement reported at 31c. The pickled skin market continued strong with sales at 13.00 and a few at 13.50. Offerings were priced up to 14.00 in some directions.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 15, 1952, were 8,211,000 lbs.; previous week, 4,718,000 lbs.; same week 1951, 4,232,000 lbs.; 1952 to date, 209,811,000 lbs.; same period 1951, 226,000,000 lbs.

Shipments for the week ended November 15, 1952, totaled 4,403,000 lbs.; previous week 4,034,000 lbs.; corresponding week, 1951, 3,564,000 lbs.; this year to date, 180,901,000 lbs.; corresponding week, 1951, 172,700,000 lbs.

## CHICAGO HIDE QUOTATIONS

	PACKER Week ended Nov. 19	HIDES Previous Week	Cor. Week 1951 @25
Nat. steers...17 1/2@20	17	@19 1/2	20
Hvy. Texas	14 1/2n	14 1/2	17
strs. ....	15	15	17
Hvy. butt.	14	13 1/2	16
brand'd strs.	18 1/2n	18 1/2	27
Hvy. Col. strs.	16	15 1/2	20
Ex. light Tex.	17 1/2	17 1/2	21
strs. ....	20	19	23 1/2@24 1/2
Brand'd cows.	11	10n	17
Hy. nat. cows	10	9n	16
Lt. nat. cows	50n	50n	37 1/2
Nat. bulls ...	50n	50n	..
Brand'd bulls.	32 1/2@40n	30n	35
Calfskins, Nor.	30n	30n	32 1/2
10/15 .....			
10/down .....			
Kips, Nor.			
nat. 15/25...35	@40n	32 1/2@40n	35
Kips, Nor.			
branded ...	30n	30n	32 1/2

### SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over.15	@16n	14 1/2@15n	....
50 lbs. ....	16	@17n	15 1/2@16 1/2n

### SMALL PACKER SKINS

Calfskins, under			
15 lbs. ....	37 1/2 @ 40n	37 1/2 @ 40n	32 1/2
Kips, 15/30.	26n	26n	27@ 28
Slunks, reg. 1.50@1.65n	1.50@1.65n		1.00
Slunks, hairless ..	50n	50n	40n

### SHEEPSKINS

Pkr. shearlings,			
No. 1 .....	2.25	2.25	2.90@3.00
Dry Pelts ...	30@ 31n	30n	40n
Horsehides,			
untrmd. ....	7.50@8.00	7.50n	9.00n
*Ceiling prices.			

## N. Y. HIDE FUTURES

	Open	High	Low	Close
Jan. ....	16.83b	17.00	16.98	17.00b- 08a
Jan., '54.	14.80b	...	...	14.95b-15.04a
Apr. ....	15.35b	15.57	15.33	15.55b- 04a
Apr., '54.	14.70	...	...	14.80b- 02a
July ....	15.10b	15.27	15.22	15.30b- 35a
Oct. ....	14.95b	15.14	15.07	15.15b- 20a
Sales: 61 lots.				

	Open	High	Low	Close
Jan. ....	17.05b	17.45	17.05	17.40 - 45
Apr. ....	15.60b	15.95	15.77	15.95
July ....	15.30b	15.50	15.50	15.50b- 57a
Oct. ....	15.20b	...	...	15.30b- 35a
Jan., '54.	15.00b	...	...	15.10n
Apr., '54.	14.85b	...	...	14.95a
Sales: 87 lots.				

	Open	High	Low	Close
Jan. ....	17.50-52	17.85	17.50	17.75
Apr. ....	15.95b	16.07	16.00	15.97b-16.05a
July ....	15.55b	15.60	15.50	15.50
Oct. ....	15.36	15.38	15.30	15.23b- 30a
Jan., '54.	15.10b	...	...	15.10n- 16a
Apr., '54.	14.85b	15.07	15.00	14.95b-15.00n
Sales: 98 lots.				

	Open	High	Low	Close
Jan. ....	17.70-68	17.80	17.65	17.80
Jan., '54.	14.80b	...	...	15.15b- 25a
Apr. ....	15.90b	16.05	15.85	16.00
Apr., '54.	14.75b	15.00	15.00	15.00
July ....	15.40b	15.60	15.45	15.60b- 65a
Oct. ....	15.15b	15.29	15.23	15.35b- 40a
Sales: 68 lots.				

	Open	High	Low	Close
Jan. ....	17.88	18.03	17.63	17.63
Apr. ....	16.12-20	16.20	15.66	15.68
July ....	15.70	15.75	15.30	15.25b- 30a
Oct. ....	15.42b	...	...	15.00b- 05a
Jan., '54.	15.20b	...	...	14.80b- 90a
Apr., '54.	15.00b	...	...	14.65b- 75a
Sales: 98 lots.				



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## CHICAGO PROVISION STOCKS

A report on Chicago provision stocks as of November 15, showed lard inventories of 47,569,184 lbs., or almost 40,000,000 lbs. more than a year earlier. On October 31, lard inventories in Chicago were 48,185,783 lbs., and on November 15, last year, lard inventories amounted to 7,948,329 lbs. Details of Chicago November 15 inventories follow:

	Nov. 15, '52, lbs.	Oct. 31, '52, lbs.	Nov. 15, '51, lbs.
P.S. lard (a) .....	7,783,500	5,070,630	4,727,191
P.S. lard (b) .....	25,088,291	28,041,603	40,000
Dry rendered lard (a) .....	341,000	104,000	29,149
Dry rendered lard (b) .....	7,792,940	8,452,440	39,000
Other lard .....	6,563,453	6,517,110	3,112,989
TOTAL LARD .....	47,569,184	48,185,783	7,948,329
D.S. Cl. bellies (contract) .....	9,800	5,200	22,800
D.S. Cl. bellies (other) .....	1,662,446	1,382,875	1,731,442
TOT. D.S. CL. BELLIES .....	1,672,246	1,388,075	1,754,242

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.

## PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended by subsequent acts of 1948 and 1949, effective on the following dates compared, as reported by the U.S. Department of Agriculture:

Commodity and unit	Base period Oct. 15 1952	Effective parity prices <sup>2</sup> 1952	1952	1951
Hogs (100 lb.) .....	\$7.49	\$21.10	\$21.30	\$21.40
Beef cattle (100 lb.) .....	7.38	20.80	20.90	19.90
Veal calves (100 lb.) .....	8.21	23.20	23.30	22.20
Lambs (100 lb.) .....	8.00	22.80	23.00	21.80
Wool (lb.) .....	.209	.589	.594	.569
Corn (bu.) .....	3.642	1.78	1.78	1.76
Oats (bu.) .....	3.399	4.944	4.944	4.981
Barley (bu.) .....	3.619	4.145	4.146	1.53
Cottonseed (ton) .....	26.40	74.40	75.00	73.90

<sup>1</sup>Adjusted base period prices 1910-14, based on 120-month average January 1942-December 1951 unless otherwise noted. <sup>2</sup>Effective parity prices as computed currently in months indicated using base period prices and indexes then in effect. <sup>3</sup>60-month average, Aug. 1909-July 1914. <sup>4</sup>Transitional parity, 85 percent (90 percent during 1951) of parity price computed under formula in use prior to January 1, 1950.

## Danish Bacon Price Cut

Denmark and England have concluded an agreement under which Great Britain will take 90 per cent of Denmark's bacon exports, at a price 8 per cent lower than that fixed two years ago. At that time Danish bacon exporters got a price increase of 18 per cent. The new agreement also will run two years.

# WEEK'S CLOSING MARKETS

## PHILADELPHIA FRESH MEATS

(Monday, Nov. 18)

### WESTERN DRESSED

BEEF (STEER):	
Prime, 600-800 .....	\$53.75@56.00
Choice, 600-800 .....	52.50@55.25
Choice, 800-900 .....	50.50@52.50
Good, 500-700 .....	43.00@48.50
Commercial .....	36.00@40.75

COW:	
Commercial, all wts. ....	32.00@35.00
Utility, all wts. ....	29.00@32.00

VEAL (SKIN-OFF):	
Prime, 80-110 .....	54.00@57.00
Prime, 110-150 .....	49.00@57.00
Choice, 80-110 .....	48.00@56.00
Choice, 110-150 .....	44.00@54.00
Good, 50-80 .....	35.00@42.00
Good, 80-110 .....	42.00@50.00
Good, 110-150 .....	38.00@48.00
Commercial, all wts. ....	30.00@36.00
Utility, all wts. ....	26.00@30.00

CALF (SKIN-OFF):	
Prime, 200/down .....	None
Choice, 200/down .....	36.00@40.00
Good, 200/down .....	32.00@36.00
Commercial, all wts. ....	25.00@30.00

SPRING LAMB:	
Prime, 50/down .....	51.00@55.00
Choice, 50/down .....	51.00@55.00
Good, all wts. ....	46.00@50.00

MUTTON (EWE):	
Choice, 70/down .....	20.00@22.00
Good, 70/down .....	18.00@20.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 12/down .....	45.00@48.00
(Bladeless included) 12-16 .....	45.00@48.00
(Bladeless included) 16-20 .....	42.00@44.00

BUTTS, BOSTON STYLE, 4-8 .....	37.00@40.00
SPARERIBS, 3 lbs. down .....	36.00@38.00

### LOCAL DRESSED

STEER BEEF CUTS:		
	Prime	Choice
Hindquarters .....	63.00@66.00	60.00@63.00
R'd, no flank .....	60.00@63.00	60.00@63.00
Full loin, tr. ....	88.00@90.00	80.00@84.00
Short loin, tr. ....	110.00@115.00	98.00@104.00
Sirloin, bone-in .....	74.80 only	71.50 only
Flank .....	15.00@18.00	15.00@18.00
Rib .....	65.00@70.00	60.00@65.00
Arm chuck .....	52.00@53.00	52.00@53.00
Brisket .....	42.00@44.00	42.00@44.00

## World Corn Crop Up 6%

World corn production probably will hit the second highest in history this year, the Office of Foreign Agricultural Relations has predicted. Early figures pointed to a 5,600,000,000-bu. global harvest, according to the OFAR. Only the 6,000,000,000 bu. of the 1948 crop would beat it.

Most of this year's 6 per cent increase over last year comes from the 3,257,000,000-bu. U. S. production, which accounts for 58 per cent of the world crop.

## THURSDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$17.00; average, \$16.50. Provision prices were quoted as follows: Under 12 pork loins, 35½; 10/14 green skinned hams, 46@49½; Boston butts, 31 nominal; 16/down pork shoulders, 28½ nominal; 3/down spareribs, 33@33½; 8/12 fat backs, 8@10; regular pork trimmings, 19 nominal; 18/20 DS bellies, 21½ nominal; 4/6 green picnics, 27½; 8/up green picnics, 25½@25¾.

P.S. loose lard was quoted at 8.25 nominal and P.S. lard in tierces at 8.35 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Dec. 16.19b-21a; Jan. 16.15b-30a; Mar. 16.31b-34a; May 16.35; July 16.37-36; Sept. 15.92b-98a; Oct. 15.75-95a; and Dec. 15.77 nominal. Sales: 128 lots.

## Outlook Points To Smaller Hog Kill Early in '53: USDA

The outlook on hog slaughter in each of the first seven or eight months of 1953 points to a smaller kill compared with the same months last year, the U.S. Department of Agriculture has forecast. The largest reduction is early in the new year when slaughter will be considerably below the heavy liquidation of this year.

The decrease is in prospect due to the smaller pig crop of 1952, with the spring crop down 9 per cent and the fall crop expected to be smaller than last year by a like percentage. The size of hog slaughter of later months will be determined by the size of the 1953 spring pig crop, the department said.

Outbreaks of hog diseases have tended to discourage production to a certain extent, while this year's bumper corn crop may be an encouraging factor to larger farrowings, come next spring. Prices of hogs will tend to average a little higher during the next few months than a year ago, the bureau predicted.

## EASTERN BY-PRODUCTS MARKET

New York, Nov. 19, 1952  
Dried blood was quoted Wednesday at \$7.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.75 per unit of ammonia, and dry rendered tankage was quoted at \$1.75 protein unit.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Nov. 15, with comparisons:

	Week Nov. 15	Previous Week	Cor. Week 1951
Cured meats, pounds .....	4,394,000	6,032,000	18,002,000
Fresh meats, pounds .....	31,322,000	24,262,000	19,900,000
Lard, pounds .....	4,707,000	6,086,000	6,349,000

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# LIVESTOCK MARKETS

## Weekly Review

### October Slaughter Of Bovines, Sheep Biggest In Years

Federally inspected slaughter of all species of livestock during October increased over September operations, with cattle, calves and sheep slaughter for the month the highest in several years, according to a U. S. Department of Agriculture report. Cattle kill for the month was the largest since 1947 and calf and sheep kill highest since 1948.

Similarly, cattle slaughter of 1,390,122 animals was the highest for the year, and was compared with 1,214,526 for September and 1,139,936 last year. The 1947 October cattle kill numbered 1,497,000 head, the second highest October kill on record.

Calf slaughter for the month rose to 601,561 head from 496,189 in September and 499,587 last year. The October calf kill of 1948 was about 633,000.

Slaughter of hogs, while the largest since March, fell short of last year's record operation of 5,650,635 swine killed commercially. The September hog kill numbered 4,290,433 animals. An all-time month's record hog kill of about 7,839,000 was established in January, 1944.

Sheep and lamb slaughter numbered 1,426,510 head, the best of the year. This compared with 1,243,135 in September and 1,084,250 during October, 1951. The next higher October figure was set at 1,632,000 in 1948. Previous October sheep kills exceeded the 2,000,000 mark, as the 2,633,000 in 1943, the all-time record October sheep kill.

Ten-month totals for the year showed cattle at 10,761,581 against 9,759,154 last year, and also among the heaviest in several years. Calf slaughter of 4,261,296 head passed last year's operations of 4,183,698. Total hog slaughter of 49,428,127, although still more than the 48,611,794 kill during the first 10

months of last year, was narrower than September comparisons. Sheep and lamb slaughter reached 10,406,977 against 8,324,065 last year.

#### FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1952
January .....	1,006,000
February .....	985,433
March .....	927,471
April .....	938,363
May .....	1,008,965
June .....	965,516
July .....	1,100,067
August .....	1,134,882
September .....	1,214,526
October .....	1,390,122
November .....	1,122,231
December .....	997,079

CALVES	
	1952
January .....	332,000
February .....	342,138
March .....	386,960
April .....	406,455
May .....	387,045
June .....	392,269
July .....	430,042
August .....	426,100
September .....	496,189
October .....	601,561
November .....	499,587
December .....	457,292

HOGS	
	1952
January .....	6,838,000
February .....	5,778,840
March .....	5,776,319
April .....	5,281,009
May .....	4,482,337
June .....	4,259,011
July .....	5,641,293
August .....	5,592,147
September .....	4,290,433
October .....	5,492,004
November .....	6,530,602
December .....	6,911,901

SHEEP AND LAMBS	
	1952
January .....	1,042,000
February .....	989,892
March .....	971,477
April .....	940,366
May .....	939,291
June .....	925,646
July .....	908,080
August .....	1,092,818
September .....	1,243,135
October .....	1,426,510
November .....	1,084,250
December .....	800,537

JANUARY-OCTOBER TOTALS	
	1952
Cattle .....	10,761,581
Calves .....	4,261,296
Hogs .....	49,428,127
Sheep .....	10,406,977

### Select Judges For Chicago International, Nov. 29-Dec. 6

A panel of 88 of the country's leading livestock and crops judges from 19 states and Canada will select the winners from among 12,000 animals and hundreds of crop exhibits at the Fifty-third International Live Stock Exposition and Horse Show, Chicago. The Exposition will be held in the International Amphitheatre, and in the adjoining Chicago Stock Yards, November 29 to December 6.

Among the cattle judges will be A. D. Weber, dean of the Kansas State Agricultural College; A. E. Darlow, Oklahoma A. & M. College, and H. L. Purdy, Ohio State University.

Among the sheep judges is J. C. Holbert, of Washington, Iowa. A committee of three noted swine experts will judge hogs. They are R. G. Knox, of Guelph, Ontario; Wilbur Plager, Des Moines, Iowa, and Wayne Jackson, Chicago.

### Rosse, New Manager of L. C. Inc.

J. C. "Jim" Rosse has been named manager of the Omaha-Denver Regional Committee of Livestock Conservation, Inc., J. J. Regan, chairman of the board of directors of the regional group has announced. Rosse, who succeeds Dr. W. T. Spencer, retired, starts his new duties on December 1. The new manager was formerly farm editor of the *Omaha Daily Journal-Stockman*, and prior to that county extension agent in Kumball and Cedar counties in Nebraska.

### Shorthorns, Oldest Cattle Breed

Shorthorns are the oldest of cattle breeds, organized breeders of the line claim. Originating on the Tees river in England, they were first called Tees Water cattle, and even today referred to sometimes as Durhams, after the county in which they originated. However, it was added, that the polled feature is strictly American.

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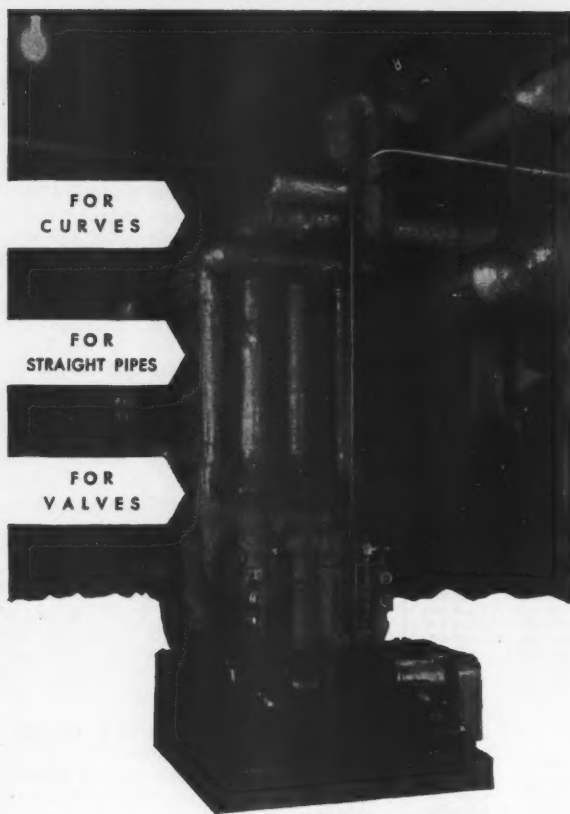
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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, November 18, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

### HOGS (Includes Bulk of Sales):

BARROWS & GILTS:					
Choice:					
120-140 lbs.	... \$12.50-15.50	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	... 14.50-16.50	14.00-16.25	None rec.	None rec.	14.00-16.25
160-180 lbs.	... 16.75-17.15	16.00-17.00	None rec.	15.50-16.50	15.50-16.50
180-200 lbs.	... 17.00-17.15	16.75-17.00	16.75-17.00	16.50-16.65	16.25-16.35
200-220 lbs.	... 17.00-17.15	16.75-17.00	16.75-17.00	16.50-16.65	16.25-16.35
220-240 lbs.	... 17.00-17.15	16.75-17.00	16.85-17.00	16.50-16.65	16.25-16.35
240-270 lbs.	... 17.00-17.15	16.60-16.75	16.75-16.90	16.50-16.65	16.00-16.25
270-300 lbs.	... 16.75-17.00	16.40-16.75	16.50-16.85	None rec.	16.00-16.25
300-330 lbs.	... None rec.	None rec.	None rec.	None rec.	16.00-16.25
330-360 lbs.	... None rec.	None rec.	None rec.	None rec.	None rec.

Medium:	160-220 lbs.	... 14.75-17.00	None rec.	None rec.	14.50-16.25	None rec.
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### SOWS:

Choice:					
270-300 lbs.	... 16.25 only	15.75-16.00	16.50-16.75	15.25-16.00	14.50-15.75
300-330 lbs.	... 16.25 only	15.75-16.00	16.25-16.50	15.25-16.00	14.50-15.75
330-360 lbs.	... 16.00-16.25	15.25-15.75	16.00-16.25	15.25-16.00	14.50-15.75
360-400 lbs.	... 15.75-16.00	15.00-15.50	15.75-16.00	15.25-16.00	None rec.
400-450 lbs.	... 15.00-16.00	14.50-15.25	15.25-15.75	14.50-15.50	None rec.
450-550 lbs.	... 13.75-15.00	14.00-14.75	None rec.	None rec.	None rec.

Medium:	250-300 lbs.	... None rec.	13.00-15.00	None rec.	14.00-15.50	None rec.
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### SLAUGHTER CATTLE & CALVES:

#### STEERS:

Prime:					
700-900 lbs.	... 33.25-34.50	33.50-35.50	\$2.70-34.50	34.00-35.00	33.00-34.50
900-1100 lbs.	... 33.25-35.00	34.00-36.50	33.00-35.00	34.25-35.25	33.50-35.00
1100-1300 lbs.	... 33.00-35.00	33.25-36.75	32.50-35.00	33.50-35.25	33.00-34.50
1300-1500 lbs.	... 32.75-34.75	32.50-35.50	31.50-34.50	31.25-34.50	32.50-34.00

#### Choice:

700-900 lbs.	... 28.25-33.25	29.50-34.00	27.50-32.75	29.50-34.25	28.00-33.50
900-1100 lbs.	... 28.50-33.25	29.00-34.00	27.25-33.00	29.25-34.25	28.00-33.50
1100-1300 lbs.	... 28.25-33.00	28.50-34.00	27.00-33.00	28.75-34.00	28.00-33.50
1300-1500 lbs.	... 28.00-32.75	28.50-33.25	27.00-32.50	29.75-33.00	28.00-32.50

#### Good:

700-900 lbs.	... 24.00-28.25	25.50-29.50	22.75-27.50	24.50-29.25	24.00-28.00
900-1100 lbs.	... 24.00-28.50	24.75-29.50	22.50-27.25	24.50-29.25	24.00-28.00
1100-1300 lbs.	... 23.50-28.25	24.50-29.00	22.50-27.00	24.00-29.00	23.50-27.50

#### Commercial,

all wts.	... 18.50-24.00	20.00-25.50	18.00-22.75	19.00-24.50	18.00-24.00
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#### Utility, all wts.

all wts.	... 15.50-18.50	16.50-20.00	14.50-18.00	16.00-19.00	15.00-18.00
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#### HEIFERS:

##### Prime:

600-800 lbs.	... 32.75-34.00	33.25-34.25	32.00-33.50	33.20-34.25	33.00-34.00
800-1000 lbs.	... 32.75-34.00	33.25-34.50	32.25-33.50	33.50-34.50	32.50-34.00

##### Choice:

600-800 lbs.	... 28.00-32.75	28.50-33.75	26.75-32.00	29.00-33.25	27.50-33.00
800-1000 lbs.	... 28.00-32.75	28.50-33.25	26.75-32.50	29.00-32.50	27.50-33.00

##### Good:

500-700 lbs.	... 23.25-28.00	24.50-28.50	21.50-26.75	24.00-29.00	23.00-27.50
700-900 lbs.	... 23.25-28.00	24.00-28.50	21.50-26.75	24.00-29.00	23.00-27.50

#### Commercial,

all wts.	... 18.00-23.25	18.50-24.50	17.00-21.50	17.50-24.00	17.00-23.00
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#### Utility, all wts.

all wts.	... 14.50-18.00	15.50-18.50	14.00-17.00	13.50-17.50	14.00-17.00
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#### COWS:

Commercial,	all wts.	... 15.50-17.00	14.25-17.00	14.50-16.00	15.00-16.50	15.00-17.00
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#### Utility, all wts.

all wts.	... 12.50-15.50	12.75-14.25	12.00-14.50	11.75-15.00	12.00-15.00
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#### Canner & cutter,

all wts.	... 9.50-13.00	10.00-13.00	9.00-12.00	9.00-11.75	9.00-12.00
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#### BULLS (Yrln. Excl.) All Weights:

Good	... None rec.	18.50-19.50	None rec.	15.50-17.00	18.00-19.00
Commercial	... 17.00-18.30	19.00-20.00	16.50-17.50	17.00-18.50	18.00-19.00
Utility	... 15.00-17.00	17.50-19.00	14.00-16.50	14.50-17.00	17.50-19.00
Cutter	... 13.00-15.00	15.00-17.50	12.00-14.00	12.00-14.50	15.00-17.50

#### VEALERS, All Weights:

Choice & prime	... 30.00-37.00	32.00-34.00	24.00-29.00	24.00-27.00	23.00-28.00
Com'l & good	... 22.00-30.00	23.00-32.00	15.00-24.00	18.00-24.00	16.00-23.00

#### CALVES (500 Lbs. Down):

Choice & prime	... 23.00-27.00	22.00-29.00	18.00-20.00	20.00-25.00	20.00-23.00
Com'l & good	... 17.00-23.00	17.00-23.00	13.00-18.00	15.00-20.00	15.00-20.00

#### SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):					
Choice & prime	... 21.50-22.25	21.00-22.00	20.00-23.00	21.75-22.25	21.50-22.50
Good & choice	... 18.50-21.50	17.50-21.00	17.00-20.00	18.25-21.75	19.00-21.50

#### EWES:

Good & choice	... 5.00-5.50	6.50-7.50	5.00-6.00	6.00-6.25	6.50-7.50
Cull & utility	... 4.00-5.00	5.50-6.50	4.00-5.00	5.00-6.00	4.50-6.25

**WATKINS & POTTS**

LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.

UP ton 5-1621 & 5-1622



## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER, showing the number  
of livestock slaughtered at 13 centers  
for the week ending Nov. 15:

### CATTLE

	Week Ended	Prev. Week	Cor. Week
Chicago	21,854	19,008	2,846
Kansas City	24,141	18,649	5,492
Omaha	25,640	17,415	8,225
St. Louis	14,959	9,971	4,988
St. Joseph	10,372	9,155	1,217
Sioux City	10,010	8,596	1,414
Wichita	5,423	5,006	417
New York	7,113	7,248	-135
Jersey City	11,111	8,796	2,315
Cincinnati	5,348	3,033	2,315
Denver	11,423	8,737	2,686
St. Paul	13,402	11,142	2,260
Milwaukee	3,745	3,078	667
Total	164,541	129,834	34,707

### HOGS

Chicago	48,320	37,218	11,102
Kansas City	14,711	10,055	4,656
Omaha	66,724	44,023	22,701
St. Louis	37,838	26,589	11,249
St. Joseph	49,754	30,696	19,058
Sioux City	51,886	36,442	15,444
Wichita	12,646	11,494	1,152
New York	51,126	49,123	2,003
Jersey City	12,529	11,278	1,251
Cincinnati	17,115	12,672	4,443
Denver	16,664	10,190	6,474
St. Paul	72,425	45,065	27,360
Milwaukee	8,803	6,518	2,285
Total	461,541	332,263	129,278

### SHEEP

Chicago	14,779	9,801	4,978
Kansas City	4,851	4,824	-27
Omaha	17,181	6,183	10,998
St. Louis	7,134	4,829	2,305
St. Joseph	10,177	8,414	1,763
Wichita	1,236	1,038	198
Sioux City	5,663	5,692	-29
New York	39,923	45,013	-5,090
Jersey City	3,328	3,412	-84
Cincinnati	610	284	326
Denver	13,554	5,684	7,870
St. Paul	8,522	8,198	324
Milwaukee	1,636	1,123	513
Total	128,594	104,495	24,099

\*Cattle and calves.  
†Federally inspected slaughter, in-  
cluding directs.  
‡Stockyards sales for local slaugh-  
ter.  
§Stockyards receipts for local  
slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Balti-  
more, Md., on Wednesday,  
Nov. 19, were as follows:

CATTLE:	
Steers, ch. & pr.	None rec.
Steers, gd. ch.	\$28.00@29.00
Heifers, ch. & pr.	28.00@29.00
Heifers, util., com'l.	18.00@19.00
Cows, com'l.	16.25@17.00
Cows, utility	15.00@16.00
Cows, canner, cutter	9.00@13.00
Bulls, util. & com'l.	17.00@21.50
Bulls, can., cut.	14.00@15.00
VEALERS:	
Prime	\$37.00 only
Good & choice	28.00@35.00
Util. & com'l.	18.00@25.00
Cull	10.00@17.00
HOGS:	
Gd. & ch., 170-240	\$17.75@18.00
Sows, 400/down	14.75@15.75
LAMBS:	
Good to prime	None rec.

## NEW YORK RECEIPTS

Receipts of salable live-  
stock at Jersey City and 41st  
st., New York market for  
week ended Nov. 15:

Cattle Calves Hogs* Sheep*	
Salable	333 288 546 498
Total (incl. directs)	4,296 1,435 23,544 19,350
Prev. week:	
Salable	226 608 308 478
Total (incl. directs)	3,687 2,569 16,972 16,470

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chi-  
cago Union Stockyards for current  
and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 13	3,810	523	19,882	3,175
Nov. 14	1,353	296	16,528	2,307
Nov. 15	409	177	13,266	808
Nov. 17	23,000	1,300	24,000	5,500
Nov. 18	6,000	500	22,500	4,000
Nov. 19	8,500	500	20,000	3,500
Week so far	38,898	3,122	66,748	13,913
Wk. ago	40,374	2,018	48,033	16,190
Yr. ago	30,025	948	59,221	11,877
2 yrs. ago	31,922	1,823	56,432	6,530

\*Including 121 cattle, 16,422 hogs  
and 3,076 sheep direct to packers.

### SHIPMENTS

Nov. 13	2,992	100	3,809	586
Nov. 14	1,645	33	5,040	879
Nov. 15	365	29	804	56
Nov. 17	5,000	...	4,000	200
Nov. 18	4,000	...	2,000	200
Nov. 19	3,000	...	4,000	100
Week so far	12,464	11	9,466	300
Wk. ago	15,988	306	7,599	723
Yr. ago	11,289	134	2,925	3,267
2 yrs. ago	10,387	257	7,210	1,420

### NOVEMBER RECEIPTS

	1952	1951
Cattle	119,799	95,934
Calves	7,896	5,281
Hogs	249,680	254,211
Sheep	53,061	33,906

### NOVEMBER SHIPMENTS

Cattle	55,436	40,319
Hogs	39,002	16,660
Sheep	4,289	8,088

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chi-  
cago, week ended Wed., Nov. 15:

	Week ended Nov. 15	Week ended Nov. 8
Packers' purch.	62,931	44,300
Shippers' purch.	17,488	14,203
Total	80,419	58,503

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at  
Los Angeles on Wednesday,  
Nov. 19, were reported as  
shown in the table below:

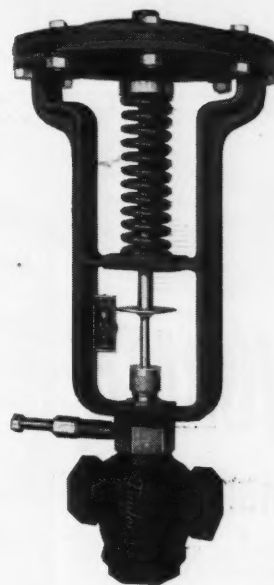
CATTLE:	
Steers, choice & pr.	\$29.50 only
Steers, com'l & good	23.50@27.00
Steers, util.	20.50 only
Heifers, good	24.00@24.50
Heifers, com'l	21.00@22.00
Cows, com'l	18.00 only
Cows, utility	13.50@16.50
Cows, can. & cut.	11.00@15.25
Bulls, utility & com'l.	19.00@24.00
CALVES:	
Choice & prime	None rec.
Good & choice	23.50@25.50
Com'l	20.50@21.50
Culls	12.00@13.50
HOGS:	
Good & ch., 190/275	18.00@18.25
Sows, 450/down	16.00@17.00
SHEEP:	
Lambs, util. & gd.	None rec.

## CANADIAN KILL

Inspected slaughter in Can-  
ada for week ended Nov. 8:

CATTLE		
	Wk. Ended Nov. 8	Same Wk. Last Yr.
Western Canada.	17,087	14,245
Eastern Canada..	15,195	12,494
Total .....	32,282	26,739
HOGS		
Western Canada.	67,503	43,380
Eastern Canada..	54,562	72,811
Total .....	122,065	116,191
All hog carcasses graded .....	163,696	128,201
SHEEP		
Western Canada.	7,249	6,151
Eastern Canada..	21,691	21,122
Total .....	28,940	27,273

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## The Taylor HI-FLOW® Valve

This Taylor HI-FLOW Valve is a single-seated diaphragm valve in the 150 pound class with *maximum* capacity. In fact, it gives you a net flowing area equal to 90% of the corresponding pipe size. And in some cases, the HI-FLOW Valve enables you to use a smaller body size than usual. Features: **Inherent tight shut-off; Easy maintenance; Long life; Cast iron or Motosteel® diaphragm motor.** Write for Bulletin 98183, or ask your Taylor Field Engineer! Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.

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— MEAN —

## ACCURACY FIRST

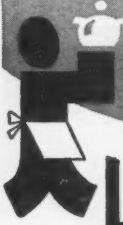
IN HOME AND INDUSTRY

# LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Nov. 8, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.		Good and Choice		Gr. B <sup>1</sup> Dressed		Gd. Handyweights	
	1952	1951	1952	1951	1952	1951	1952	1951
Toronto .....	\$23.12	\$33.33	\$27.35	\$37.00	\$25.60	\$29.35	\$21.45	\$32.26
Montreal .....	32.55	32.55	26.90	38.60	25.60	29.11	20.90	32.85
Winnipeg .....	22.00	32.00	23.00	34.50	24.35	27.00	19.19	31.94
Calgary .....	22.54	32.63	19.99	33.01	23.37	28.75	18.52	30.09
Edmonton .....	20.00	31.50	19.50	34.50	24.10	29.35	18.50	30.00
Lethbridge .....	21.35	31.30	...	...	23.10	28.72	18.20	...
Pr. Albert .....	20.50	...	21.00	32.00	23.35	27.10	17.00	30.50
Moose Jaw .....	21.25	29.85	18.25	30.00	23.00	27.10	16.00	29.00
Saskatoon .....	19.00	29.50	23.00	34.00	23.60	27.10	15.80	28.15
Regina .....	19.70	30.30	19.40	33.20	23.60	27.10	16.35	28.50
Vancouver .....	21.40	31.65	18.90	33.25	...	...	20.50	31.00

\*Dominion Government premiums not included.



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 15, 1952, as reported to The National Provisioner:

CHICAGO				
Armour ..	11,340	hogs:	Swift ..	no
Wilson ..	7,580	hogs:	Agar ..	11,414
Shippers ..	17,852	hogs:	and others ..	17,977
Total: 21,854 cattle; 2,053 calves; 66,172 hogs; and 14,779 sheep.				

KANSAS CITY				
Armour ..	4,193	1,690	4,400	2,295
Swift ..	4,307	1,712	4,216	2,314
Wilson ..	1,086	70	3,305	...
Butchers ..	7,103	...	725	272
Others ..	3,980	...	2,085	...
Total .. 20,669 3,472 14,711 4,851				

OMAHA				
Armour ..	6,281	16,107	4,214	...
Cudahy ..	3,842	12,690	525	...
Swift ..	5,245	11,620	5,035	...
Wilson ..	2,526	8,447	1,554	...
Cornhusker ..	591	...	...	...
Neb. ..	490	...	...	...
Eagle ..	30	...	...	...
Gr. Omaha ..	826	...	...	...
Hofmann ..	90	...	...	...
Rothschild ..	530	...	...	...
Roth ..	584	...	...	...
Kingman ..	1,183	...	...	...
Merchants ..	148	...	...	...
Midwest ..	146	...	...	...
Union ..	453	...	...	...
Omaha ..	462	...	...	...
Others ..	12,488	...	...	...
Total .. 22,957 16,361 11,526				

E. ST. LOUIS				
Armour ..	2,872	2,600	11,350	3,501
Swift ..	4,680	3,827	9,680	3,633
Hunter ..	974	...	5,673	...
Hell ..	...	...	3,283	...
Krev ..	...	...	5,264	...
Laclede ..	...	...	1,128	...
Selloff ..	...	...	4,451	...
Total .. 8,532 6,427 37,838 7,134				

ST. JOSEPH				
Swift ..	3,764	680	15,525	3,774
Armour ..	2,865	452	13,652	2,652
Others ..	5,027	500	4,737	200
Total* .. 11,656 1,632 33,914 6,626				
*Does not include 14,321 hogs and 2,751 sheep direct.				

SIOUX CITY				
Armour ..	4,394	12	22,693	1,818
Cudahy ..	3,091	2	16,797	1,593
Swift ..	2,490	2	7,577	1,792
Butchers ..	325	4	19	...
Others ..	9,175	188	13,649	830
Total .. 19,475 208 61,035 6,031				

WICHITA				
Cudahy ..	2,055	686	2,973	1,236
Kansas ..	606	...	...	...
Dunn ..	103	...	...	...
Dold ..	85	...	642	...
Snower ..	10	...	61	...
Pioneer ..	...	...	...	...
Excel ..	726	...	...	...
Others ..	4,377	...	905	999
Total .. 7,864 686 4,581 2,235				

OKLAHOMA CITY				
Armour ..	3,160	587	1,583	428
Wilson ..	3,844	799	1,063	1,415
Butchers ..	176	...	1,519	...
Total* .. 7,129 1,386 4,160 1,843				
*Does not include 1,004 cattle; 1,592 calves, 8,369 hogs and 1,485 sheep direct.				

LOS ANGELES				
Armour ..	42	...	179	...
Cudahy ..	636	...	...	...
Swift ..	273	...	...	...
Wilson ..	694	...	...	...
Atlas ..	472	...	...	...
Clougherty ..	...	...	...	...
Coast ..	181	...	211	...
Bridgeford ..	41	9	45	...
Commercial ..	662	...	...	...
Gr. West ..	643	...	...	...
Harman ..	346	...	...	...
Luer ..	...	...	362	...
Others ..	4,837	708	984	...
Total .. 8,821 717 1,511 ...				

DENVER				
Armour ..	1,529	244	3,968	12,900
Swift ..	1,790	200	2,844	1,202
Cudahy ..	906	27	2,834	11,127
Others ..	5,111	306	2,738	690
Wilson ..	919	...	...	...
Total .. 10,355 776 12,506 31,825				

CINCINNATI				
Gall .....	...	...	...	28
Kahn's .....	...	...	...	28
Meyer .....	...	...	...	...
Schlachter ..	72	7	...	...
Northside ..	...	...	...	...
Others ..	4,676	648	18,431	2,561
Total .. 4,748 656 18,431 2,561				

ST. PAUL				
Armour ..	5,050	4,820	29,700	3,601
Bartusch ..	1,182	...	...	...
Cudahy ..	701	...	...	...
Rifkin ..	842	43	...	798
Superior ..	1,044	...	...	...
Swift ..	4,583	5,174	42,635	4,125
Others ..	2,185	2,315	14,184	9,306
Total .. 15,537 12,352 86,609 17,828				

FORT WORTH				
Armour ..	1,074	2,084	700	1,327
Swift ..	2,977	2,732	702	3,670
Blue Bonnet ..	898	85	136	...
City ..	688	53	182	...
Rosenthal ..	284	13	...	416
Total .. 5,921 4,917 1,620 5,422				

TOTAL PACKER PURCHASES				
Week Ended Nov. 15	Week	Prev. Week	Or. Week	
Cattle ..	165,518	135,162	121,063	
Hogs ..	404,449	273,210	362,533	
Sheep ..	111,924	106,125	51,944	

## CORN BELT DIRECT TRADING

Des Moines, Ia., Nov. 19—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:	
160-180 lbs. ....	\$12.75@13.00
180-240 lbs. ....	14.50@16.25
240-300 lbs. ....	14.30@16.25
240-300 lbs. ....	14.50@15.75
Sows:	
270-300 lbs. ....	\$14.50@15.50
440-550 lbs. ....	12.25@14.50

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last w. actual
Nov. 13 .....	85,000	78,000
Nov. 14 .....	88,000	52,000
Nov. 15 .....	60,000	49,000
Nov. 17 .....	77,000	72,000
Nov. 18 .....	63,000	12,000
Nov. 19 .....	80,000	88,500

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 8, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date ..	367,000	604,000	294,000
Previous week ..	298,000	484,000	100,000
Same wk. 1951 ..	261,000	648,000	119,000
1952 to date ..	11,378,000	22,072,000	8,062,000
1951 to date ..	10,758,000	23,542,000	7,350,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Nov. 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles ..	9,950	1,750	1,450	825
N. Portland ..	2,985	590	2,200	2,125
S. Francisco ..	1,160	85	1,575	7,100

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Nov. 15, 1952.	12,198	Week ending Nov. 15, 1952.	15,148
Week previous	11,810	Week previous	10,580
Same week year ago	9,473	Same week year ago	15,117
COW:		PORK CURED AND SMOKED:	
Week ending Nov. 15, 1952.	1,058	Week ending Nov. 15, 1952.	393,236
Week previous	1,479	Week previous	506,566
Same week year ago	3,942	Same week year ago	506,566
BULL:		LARD AND PORK FATS:	
Week ending Nov. 15, 1952.	745	Week ending Nov. 15, 1952.	17,701
Week previous	563	Week previous	600,236
Same week year ago	1,042	Same week year ago	33,363
VEAL:		LOCAL SLAUGHTER	
Week ending Nov. 15, 1952.	11,957	CATTLE:	
Week previous	11,959	Week ending Nov. 15, 1952.	7,113
Same week year ago	18,481	Week previous	7,248
LAMB:		Same week year ago	8,219
Week ending Nov. 15, 1952.	42,163	CALVES:	
Week previous	35,409	Week ending Nov. 15, 1952.	6,980
Same week year ago	24,621	Week previous	7,706
MUTTON:		Same week year ago	7,896
Week ending Nov. 15, 1952.	4,954	HOGS:	
Week previous	529	Week ending Nov. 15, 1952.	51,126
Same week year ago	2,218	Week previous	49,123
HOG AND PIG:		Same week year ago	43,960
Week ending Nov. 15, 1952.	9,539	SHEEP:	
Week previous	8,325	Week ending Nov. 15, 1952.	39,923
Same week year ago	8,325	Week previous	45,013
PORK CUTS:		Same week year ago	36,426
Week ending Nov. 15, 1952.	1,374,721	COUNTRY DRESSED MEATS	
Week previous	1,844,554	VEAL:	
Same week year ago	2,010,943	Week ending Nov. 15, 1952.	5,434
BEEF CUTS:		Week previous	4,979
Week ending Nov. 15, 1952.	90,638	Same week year ago	6,059
Week previous	87,885	HOG:	
Same week year ago	84,056	Week ending Nov. 15, 1952.	258
VEAL AND CALF CUTS:		Week previous	41
Week ending Nov. 15, 1952.	5,000	Same week year ago	36
Week previous	2,784	LAMB AND MUTTON:	
Same week year ago	17,066	Week ending Nov. 15, 1952.	118
LAMB AND MUTTON CUTS:		Week previous	53
Week ending Nov. 15, 1952.	1,100	Same week year ago	288
Week previous	1,449		
Same week year ago	8,139		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending November 15 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	8,388	8,849	53,794	47,139
Baltimore, Philadelphia	6,746	978	25,673	1,720
Cincinnati, Cleveland, Detroit, Indianapolis	13,725	3,932	92,588	11,548
Chicago Area	23,090	5,926	98,387	18,892
St. Paul-Wis. Area <sup>2</sup>	22,481	30,880	154,288	11,539
St. Louis Area <sup>3</sup>	14,288	11,044	87,856	10,660
St. Paul City	9,354	80	50,154	6,365
Omaha	24,443	689	76,895	16,571
Kansas City	15,588	5,723	39,520	9,195
Iowa-So. Minnesota <sup>4</sup>	18,496	5,071	237,465	30,855
Louisville, Evansville, Nashville, Memphis	8,862	8,810	40,274	....
Georgia-Alabama Area <sup>5</sup>	7,053	3,770	22,492	....
St. Joseph, Wichita, Oklahoma City	18,742	6,898	67,952	13,323
Ft. Worth, Dallas, San Antonio	18,246	10,443	19,398	10,648
Denver, Ogden, Salt Lake City	11,066	1,276	16,552	16,188
Los Angeles, San Francisco Area <sup>6</sup>	20,230	2,063	32,813	25,850
Portland, Seattle Spokane	4,284	1,043	13,907	5,521
Grand total	245,082	107,475	1,130,008	236,014
Total previous week	243,857	95,875	1,047,583	249,616
Total same week, 1951	213,550	85,226	1,128,587	169,256

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the U.S.D.A., Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Nov. 14:

	Cattle	Calves	Hogs
Week ending Nov. 14	2,819	1,071	12,318
Week previous (five days)	2,698	1,442	11,307
Corresponding week last year	3,200	2,235	12,839

## EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YArds 7-3134

We deal in  
Straight or Mixed Cars

**BEEF • VEAL  
LAMB • PORK  
AND OFFAL**

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

**EDWARD KOHN CO.**  
For Tomorrow's Business

# MORRELL

No King  
Ever Ate Better!



# PRIDE

Ham • Bacon • Sausage • Canned Meats  
Pork • Beef • Lamb

# MEATS



JOHN MORRELL & CO.

Packing Plants:  
Ottumwa, Iowa • Sioux Falls, S. D.



# BARLIANT'S

## WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

### Kill Floor

- 5023—KNOCKING PEN: Thesco self-balanced, in original crate ..... \$ 300.00  
 5014—KNOCKING PEN: Globe, 38" wide, automatic box, door from front left hand end ..... 800.00  
 4827—HOG HOIST: Boss, vertical, 3 HP. Bids requested ..... 800.00  
 4341—BEEF HOIST: Shepard-Niles form SR, class RH, 2000# cap., 1 ph., 60 cyl., 50' lift, excellent cond. .... 235.00  
 4970—UNSHACKLER: Globe #12121, 3/4 HP. motor ..... 1/2 of list price  
 3581—CARCASS DROPPERS: (2) similar to St. John #765, NEW ..... ea. 375.00  
 5366—BEEF WASHER: Globe, New—in original crate, complete, less motor ..... 200.00  
 3839—BEEF SPLITTING CLEAVERS: #21, Simmonds, Worden & White, 11" x 12" x 13" blades, New ..... ea. 9.00  
 5308—TRIPLE SCALDER: Globe, small size of linder ..... 800.00  
 5326—SAW: Kwik-Kut, 1 1/2 HP. motor, late style ..... 290.00  
 5177—SAW: Jones Superior, 36" ..... 275.00

### Rendering & Lard

- 5439—COOKERS: (2) Anco #600, jacketed heads with motor ..... ea. \$4500.00  
 5422—OFFAL COOKER: 500 gal. cap., drop bottom, never used ..... 425.00  
 5345—COOKER: Boss, 4 x 8, 20 HP. motor, complete ..... 1675.00  
 5011—COOKERS: (2) French Oil, 4'29" used for 70 to 80 lbs. internal pressure, 110# jacketed, 15 HP. Master Gear Head Motor with starters, have staybolted crackling pans ..... ea. 8250.00  
 5357—BLOW TANK: Boss, 4000#, complete with fittings ..... 775.00  
 5425—MAGNETIC SEPARATOR: #22 Rectifier, same as Albright-Nell #609 ..... 350.00  
 5427—HYDRAULIC PRESS: French Oil, 450 ton capacity ..... 2000.00  
 5080—HYDRAULIC PRESS: 300 ton four post, with 4 x 1 x 19 hydraulic pump & Fisher Governors, 4500# setting, pipe & fittings included ..... 1600.00  
 4747—CRACKLING PRESS: #2 size, metal hand power ..... 75.00  
 4142—EXPELLERS: (2)  
 1—Anderson #1, steam heated feed hopper 30 HP. motor ..... 1150.00  
 1—Red Lion, complete with 15 HP. motor & V-belt drive ..... 5950.00  
 5022—EXPELLER: Dup Anderson, complete, reconditioned ..... 7150.00  
 5197—PULVERIZER: Hurricane, type 2431 V, 40 HP. elec. Vertical motor ..... 975.00  
 5062—CRUSHER: Stedman, new 30 HP. G.E. motor, new set of teeth, 24" x 17" on spout opening, base for motor & crusher with unit, reduced to ..... 1850.00  
 5024—CRUSHER: Rutak Rotary #14, New—Never Used, less motor ..... 1500.00  
 4871—HOG: Mills & Merrill, 15 C.R.C., 50 HP. motor, roller chain drive, very fine condition ..... 2250.00  
 5381—HASHER-WASHER: Anco, comb. B-trail, 30" x 10" cyl. G.E. 10 HP. 1160 rpm, 3 ph., 60 cyl., 440 volt motor with starter ..... 1600.00  
 3776—FILTER PRESS: Albright-Nell #291, 24" x 24", 40 plates 1 1/4" recessed, like new ..... 1000.00  
 1961—FILTER: Globe, 15/65# strainer, nozzles & roller conveyors, 5 HP. motor .....

### Sausage & Smoke House

- 4756—SMOKEHOUSE: 1—Gas fired ..... \$ 275.00  
 4677—SMOKE MAKERS: (2) Lipton #10, ea. .... 500.00  
 5445—MOLD WASHER: Ham Roller Corp., first class condition ..... 255.00  
 5404—MOLDS: (100) galv. 4" x 4 x 2 1/2" with covers, good condition ..... ea. 2.50  
 5392—MOLDS: (1000) tinne, square shape, 3 1/4" x 3 1/4" x 12" long, New ..... ea. 1.60  
 5208—DISPENSERS: (2) Bids requested Dohm & Nells ..... 450.00  
 5299—STUFFER: Buffalo, 300# extra gaskets, ..... 450.00  
 5300—STUFFER: Buffalo, 250# ..... 450.00  
 4191—SILENT CUTTER: Buffalo #70-B, center dump, 80# cap., less motor, special ..... 2500.00  
 5362—SILENT CUTTER: Buffalo #50, 250# cap., with 25 HP. motor ..... 825.00  
 2948—SILENT CUTTER & GRINDER: ser. #495702, 2 HP. motor ..... 350.00  
 4938—GRINDER: Hobart, dual model 232, 2 grinding heads with 4" plates & knives, extra worm ..... 125.00  
 5418—GRINDERS: (2) Cleveland Kleen-Cut, 27E-3 1/2" plates, less motor ..... ea. 550.00  
 5419—GRINDER: Buffalo #5-B with continental motor, 1/2 HP. motor ..... 600.00  
 5294—MIXER: Anco 1000# cap. with hand wheel tilt. V-belt pulleys for motor, less motor, ..... 750.00  
 5395—MIXER: Buffalo #2, 400# cap., 3 HP. motor ..... 525.00

### DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

CLIfside 4-6900

# BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

# CLASSIFIED ADVERTISING

## EQUIPMENT WANTED

WANTED: Hot water heater to burn gas for fuel. Minimum capacity 2,000 gal. per hour to 200 degrees F.

S. E. MIGHTON CO.

Bedford

Ohio

PRESSURE COOKER for bones wanted. Large capacity. S. E. MIGHTON COMPANY, Bedford, Ohio.

## PLANTS FOR SALE

BUYER or PARTNER: Interested in provision plant. Capacity, manufacture 30,000# and over weekly, meat products. All new equipment. 2 story building, 150' x 60'. 1 acre of land with railroad siding. Modern sausage kitchen, 2 portable smokehouses, Jordan cooker, 2 refrigerators, chilling room 30' x 20'. Freezer 22' x 10'. Poultry department — picking machine and dressing room with scalding, cooker and freezer. Overhead scales and track conveys from smokehouse to refrigerator. Centrally located for distribution. Over 1,000,000 population in 50 mile radius. Located in small town in northeastern New York state. W-475, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## PACKING PLANT

Now operating as custom plant. Capacity 250 cattle, 400 hogs, 30,000 lbs. sausage weekly. Complete and sound. Ideally located in big city near stockyards. Excellent potential. Terms. Contact

SODER SOUTHWESTERN REALTY BROKERS

312 Hightower Bldg. Oklahoma City, Okla.

## MODERN MEAT PACKING PLANT

Built in 1946. Only one on the Olympic peninsula, at Port Angeles, Washington. Holding pens, live-stock scales, kill floor, sausage kitchen, 2 smokehouses, 2 coolers, 2 trucks. Modern dwelling, 5 rooms and bath. Watchman's cabin. 18 acres, \$50,000. FS-474, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMALL MODERN Michigan meat packing plant. Excellent business and location. Owner retiring. FS-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

- 14—Anderson Expellers, all sizes.  
 1—Mech. Mfg. Co. 5'x16 Cooker-Melter.  
 6—150, 350, 600, 800 gal. Dopp Seamless Kettles.  
 1—Davenport #3A Dewaterer, motor driven.  
 We also have a large stock of S/S. Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.  
 Only a partial listing.  
 CONSOLIDATED PRODUCTS CO., INC.  
 14 Park Row BA 7-0800 New York 38, N. Y.

## NO. 10 CAN BARGAIN

About 2 1/2 cars in bags (608 x 700) with ends. 1 1/2 pound hot dipped. Part plain and part with M enamel inside. \$80.00 per M.

S. E. MIGHTON COMPANY

BEDFORD

OHIO

## BOILER

262-319 HP 2-pass KEWANEE FIREBOX BOILER, ASME, 1002, insured. In very excellent condition. \$3500 FOB St. Louis; With stoker \$3950.

UNITED STEEL PRODUCTS CO.

1634 Texas Street

Phone 35-2855

Memphis, Tenn.

## ★ ANDERSON EXPELLERS ★

All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

## EQUIPMENT FOR SALE

### ANDERSON EXPELLER

1961—Red Lion, used one week. Good as new. One #1 Anderson—good. This is surplus equipment. ROLLA C. BELT, RFD #3, MARYSVILLE, Ohio.

PACKINGHOUSE SLICER: U.S. Model 3, heavy duty bacon slicer in top working order. With stand. Extra slab gripper and two almost-new knives. FS-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 15,000 pounds frozen regular pork trimmings. Freezer burned. Will deliver east at 11c. Big packer production. Will stagger shipment. FS-483, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## BUSINESS OPPORTUNITIES

MID EASTERN PACKER WANTS

800 DRESSED HOGS PER WEEK

ALSO INTERESTED IN OFFAL ITEMS.

W-467, THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

## WAXED MEAT BOARDS

For sliced Bacon, Frankfurters, Sausage, Luncheon Meat, etc., cut to size. Immediate delivery. Competitive prices. Samples cut to size gladly submitted.

BORAX PAPER PRODUCTS COMPANY

783 Cauldwell Ave. Bronx 56, New York, N. Y.

## BONES WANTED

Carloads junk bones.

CATTLE — HOG — SHEEP — HORSE Greasy mixed-type bones.

W. H. STURGES CO.

27th & "N" Streets OMAHA 7, NEBRASKA

## YOUR PACKAGED MEATS

### NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

## KIWI CODERS CORPORATION

3804-06 N. Clark St.

Chicago 13, Illinois

## HOG • CATTLE • SHEEP

## SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

# SAMI S. SVENDSEN

467 SO. DEARBORN ST., CHICAGO 5, IL

The Sales Messages of the Leading Suppliers  
appear in • **THE MEAT PACKERS GUIDE**  
• **THE NATIONAL PROVISIONER**

Use the Meat Packers Guide for basic buying information and data, as well as supply sources of equipment, machinery, supplies and services—and read the Guide advertisements for essential product and service facts.

Combine this information with current facts contained in Provisioner advertising and you'll do a better job of buying that will save money and increase efficiency.

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

## BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

## CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### GENERAL MANAGER or PLANT MANAGER

Medium size packinghouse. Age 44. College graduate and many institute courses. 15 years all departments, 10 years assistant and 4 years general manager. Know livestock buying, plant operation, process accounting, personnel, product and supplies purchasing, fleet operation, by-product sales, office accounting, sales management and market analysis. Best references. Benj. P. Moulton, 716 State Street, Lima, Ohio.

ACCOUNTING GRADUATE: With 5 years' experience in various accounting positions with nation-wide packing firm, desires accounting supervisory position with small or medium-sized packing company. Prefers mid-west. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Desire to further limited experience buying cattle and calves. Understand yields, class grading. Previous experience car route cooler also road selling. Some buying. Age 28, married. W-478, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Age 45. 20 years' practical experience with large independent packer. 7 years as foreman of killing and cutting departments. 5 years as divisional superintendent. Best references. W-476, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD CHEMIST: More than 10 years' experience in packing plant laboratory, production, pilot plant and quality control operations. W-477, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: With over 10 years' experience. Knowledge of entire plant operations. W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOOKKEEPER: 5 years' experience auditing meat houses. Know markets in the New York area. W-480, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MANAGER: Fully qualified in all phases of plant operations, from live stock buying through sales. Available December 1st. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 17 years' experience in manufacturing and smoking meats. Desires position with independent plant. W-473, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### PLANT MANAGER for JAMAICA, BRITISH WEST INDIES

Exceptional opportunity for married man desirous of location in Jamaica. Position requires ability to design and lay out complete beef processing plant including by-products, handling the construction phase, and operating the plant after completion. Thorough knowledge of equipment maintenance, refrigeration, and production necessary. Prefer graduate engineer with high executive ability. Give complete details on age, education, experience and salary requirements.

W-468, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### REFRIGERATION ENGINEER TO TAKE FULL CHARGE OF POWER PLANT

We offer good pay, attractive profit sharing and insurance plan. REPLY TODAY. Give all particulars.

THE SUCHER PACKING CO.

400 N. WESTERN AVE. DAYTON, OHIO

### SALES MANAGER

One of the largest pork packing houses on the Atlantic seaboard—operating two plants—requires the services of an energetic sales manager who can reorganize a sales department and develop new sources of distribution. Submit detailed resume of background. Replies and negotiations will be held in strict confidence. This position represents an excellent opportunity to the right man.

W-446, THE NATIONAL PROVISIONER  
18 East 41st St. New York 17, N. Y.

### WANTED WORKING INEDIBLE RENDERING FOREMAN SUGARDALE PROVISION COMPANY

CANTON OHIO

#### CASING SALESMAN WANTED

Man wanted by long established casing house experienced in soliciting trade in the eastern states. Write giving full particulars. Same will be held in strict confidence. W-481, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

### HELP WANTED

GENERAL FOREMAN: For rendering department. Former experience necessary. Knowledge of hides helpful but not necessary. Reply stating experience, past employment and age. W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: GRADUATE in full technology, or one who majored in organic chemistry for all around laboratory work and quality control in food field. Reply giving past experience in detail. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 4, Ohio.

EXPERIENCED MAN to run department for smoking meats — pork. State experience and references. W-469, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

FOREMAN and SAUSAGE MAKER: Wanted for medium sized plant. Prefer man from Chicago area. References and past experience required. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Wanted for central Illinois location. Three cookers, two expellers, near new plant. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Young, aggressive for midwest area. Knowledge of sausage manufacturing helpful, but not essential. State qualifications and salary expected. Do not call in person. WRITE Hercules Fasteners, Inc., 1140 E. Jersey St., Elizabeth, NJ.

### PLANT WANTED

WANTED TO BUY: Small sausage plant, wholesale or retail. If possible with slaughtering. Prefer eastern states. Give full details in reply. W-470, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

ESTABLISHED MEAT PACKING plant wanted. Medium or small size. Out-of-state man desires to locate in western or southwestern Ohio. All replies confidential. Not a broker. PW-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WISH TO PURCHASE: Complete meat packing plant with controlling interest. Must have well established sausage business and a profitable operating record over the past several years. Cash investment up to \$200,000.00. PW-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-38, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



## WHAT'S HATCHIN' IN YOUR BUSINESS—



If it's Packaging  
in Lithographed  
Metal Cans . . .  
**WE'D LIKE  
TO KNOW!**



DOES your lithographed metal package measure up to the quality of your product? Does it make people want to buy it? Today's competition makes package design and color more important. Heekin Lithographed Cans are individually styled . . . styled to sell your product . . . and keep it selling. Heekin colors are true and long lasting. Heekin's metal packaging know-how . . . plus Heekin's Personal Service . . . stand ready to serve you. Call on us.



**HEEKIN**  
*Lithographed* **CANS**  
THE HEEKIN CAN CO.

PLANTS AT CINCINNATI & HUNTERWOOD, OHIO; CHESTNUT HILL, TENNESSEE; SPRINGDALE, ARKANSAS

1901  
51  
Years of  
Service  
1952



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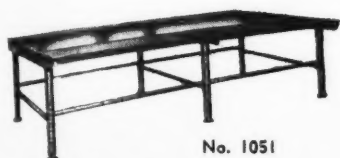
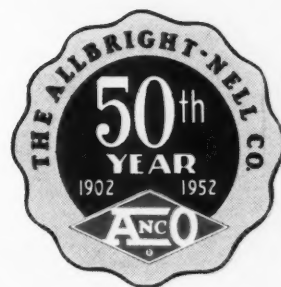
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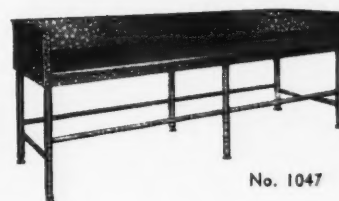
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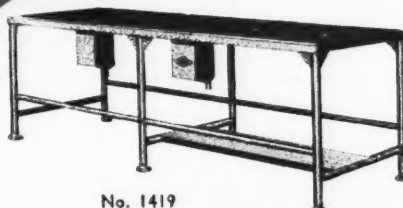
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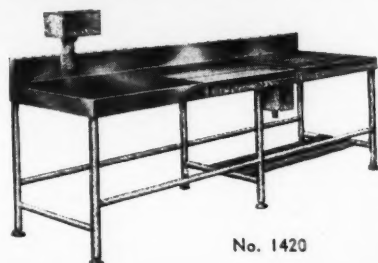
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# CUTTING and TRIMMING TABLES FOR MEAT PROCESSING

50 years of Anco experience in the designing and  
 production of stationary tables assures you of  
 sanitary, long lasting equipment for efficiently  
 cutting, trimming and boning.

STAINLESS STEEL TOPS  
 HARD MAPLE CUTTING BOARDS \*  
 WELDED PIPE LEGS  
 ADJUSTABLE FEET  
 GALVANIZED FRAMES  
 DESIGNED FOR CONVENIENCE  
 SIZES TO SUITE REQUIREMENTS

\*We can also supply "one-piece" U.S. Royal cutting boards which will  
 not splinter, crack, warp, absorb grease or blood and are easily cleaned.

**THE ALBRIGHT-NELL CO.**  
 5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



## YOUR SAUSAGE DISPLAYS *better...* SELLS *faster...* IN SWIFT'S SELECTED NATURAL CASINGS

### 1 SWIFT'S SEWED PORK BUNGS—

Uniform, superior quality casings for Braunschweiger, Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, each one is minutely inspected and carefully graded.

### 2 SWIFT'S BEEF BUNG CAPS—

Closely fattened to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.

**3 SWIFT'S BEEF ROUNDS—**Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and uniform results. For your best grades of Ring Bologna, Kielbasa, Liver Sausage, etc.

With sausage it's how your product *looks* to Mrs. Consumer that counts. It's the "eye-appeal" that clinches the sale.

Natural casings, in addition to adding inviting appearance to your product, help protect its flavor . . . help keep it tender and juicy longer. And *Swift's* Natural Casings offer you the *extra* advantage of assured perfection.

These selected casings are minutely inspected to eliminate flaws. They're precision-measured to insure uniformity of size, length and strength. They give you the greatest yield of finished product for your casing dollar.

Place a sample order today with your Swift salesman or contact your nearest Swift Branch Office. Try Swift's Natural Casings in your operation and see the difference.

## SWIFT & COMPANY

**4 SWIFT'S PORK CASINGS—**Ideal for large Frankfurts, Polish Sausage, Peperoni and Smoked Country Sausage because they permit maximum, even smoke penetration throughout. Dependable, uniform quality—always!

**5 SWIFT'S BEEF BLADDERS—**Perfect in every way for perfect sausage operations. Processed, selected and graded to give your product that quality look. For Minced Specialties and Luncheon Meats—round, flat and square styles.

**There's a Swift Selected Natural Casing to meet your every requirement.  
Order a trial shipment from your Swift salesman, today!**

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